

**2017 ANNUAL PRIVATE PARTY
DINNER MENU (1)**

[\$960/pax]

Amuse Bouche 餐前小食

Hokkaido Scallop Tartare, Smoked Sardine, Apple & Dashi Gelee

北海道元貝、西班牙煙燻牙沙丁魚、蘋果、日本高湯果凍

Pan Fried Abalone, Lardo Crudo,

香煎鮑魚、意大利豬背油

Lobster Espresso

龍蝦濃“咖啡”

63° Japanese Egg, Norwegian Langoustine

63°日本溫泉蛋、挪威小龍蝦

or

Stewed Italian Fish Maw, 48-month Iberico Jamon

意大利鮮花膠、48月西班牙黑毛豬火腿

Spanish Red Prawn, Handmade Tagliolini

西班牙紅蝦、手造蛋麵

French Wild Duck Breast, Dark Berries Anise

法國野鴨胸、黑莓八角汁

or

48-Hour Slow Cooked US Prime Beef Short Ribs

48小時美國極級牛小排

**Dark Chocolate Pudding Cake, Chocolate Crumble,
Black Olive Ice Cream**

黑朱古力布甸蛋糕、朱古力香酥餅碎、黑橄欖雪糕

(10% Service Charge Applies)