

**2017 ANNUAL PRIVATE PARTY
DINNER MENU (2)**

[\$780/pax]

Amuse Bouche

餐前小食

Hokkaido Scallop Tartare, Smoked Sardine, Apple & Dashi Gelee

北海道元貝、西班煙燻牙沙丁魚、蘋果、日本高湯果凍

Jerusalem Artichoke Soup, Oyster Beignet

耶路撒冷啊枝竹湯、鮮蠔餅

63° Japanese Egg, Lobster Foam, Sea Urchin

63° 日本溫泉蛋、龍蝦泡沫、海膽

9-Year Aged Risotto, Arabica Espresso, Capers, Wild Mushroom

九年米煮意大利飯、咖啡、野菌

Grilled Iberico Ribeye

烤西班牙黑毛豬肉眼

or

Australian Lamb Rack

烤澳洲羊架

or

Pan Seared French Quail

香煎法國鶉鶉

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)