



SET DINNER

STARTER

Soup of the day

OR

Avocado Mousse with Pan Seared Fresh Water Scallops
and Mild Spicy Shaved Fennel Salad

MAIN COURSE

Grilled Salmon Fillet with Sautéed Broccoli, Mashed Potato,
Confit Cherry Tomatoes & Kalamata Olive Relish

OR

Grilled Free Range Argentinean Tender Rib Eye Steak
with Sautéed Seasonal Vegetable, Shoestring Fries,
Confit Ruby Tomatoes and Ceps Gravy

OR

Grilled White Swan Australian Lamb Rack
with Seasonal Vegetables, Roasted Rosemary New Potato
& Cep Mushroom Gravy

OR

Linguine Prawn with Tomato Sauce

DESSERT

Orange Brulee

OR

TEA or COFFEE

Including a glass of House Red/White Wine
Per Person HK\$ 298

All prices are subject to 10% Service Charge