

## primary cuts 香燒扒類

<b>P</b> tomahawk steak for two, 1.5kg 澳洲斧頭牛扒 (兩位用) 1.5千克	998
<b>P</b> wagyu red sirloin, 250g 澳洲和牛西冷扒 (250克)	570
<b>P</b> grain fed eye fillet, 200g 穀飼牛柳 (200克)	398
<b>P</b> wagyu rump, 300g 澳洲和牛霖扒 (300克)	395
<b>P</b> dry aged rib eye, 250g 乾式熟成肉眼 (250克)	498

the sauce of the above meat items contains pork  
以上扒類醬汁含豬肉

## sides 伴菜

<b>v</b> stilton fries 脆薯條配藍芝士汁	29
<b>v</b> potato gratin 芝士焗薯	29
<b>v</b> portobello mushrooms 烤珍寶菇	29
<b>v</b> spinach with gruyère 瑞士芝士菠菜	29
<b>v</b> onion rings 香脆洋葱圈	29
<b>v</b> mixed leaves 雜菜沙律	29
<b>v</b> butter green beans 牛油青豆	29
<b>v</b> truffled mash 松露薯蓉	44
<b>P</b> caesar salad 凱撒沙律	44

## dégustation menu

cream of white onion soup with salmon tartar ***
<b>N</b> sashimi scallop and kingfish with blood orange vinaigrette ***
foie gras and prune terrine with sauterne gel toasted sour dough ***
<b>N P</b> braised oxtail stuffed with ginger bread and green asparagus on Paris mash ***
<b>N</b> vanilla poached fig, walnut soup, cheese tuille ***
coffee / tea and petit fours
635 per person
minimum of two persons
Please be advised this dégustation menu will take about 2 hours

## tasting menu

<b>v</b> cream of wild mushroom soup with grilled porcini and truffle cream <i>*marques de borba white doc alentejo, Portugal 2010</i> ***
tartare of salmon with goats cheese mousse and bagel chips ***
<b>P</b> smoked tuna, melon and jamón salad <i>*artesa elements chardonnay, napa / sonoma, USA 2009</i> ***
roasted New Zealand halibut with ragout of clams, mussels, prawns and piquillo pepper ***
<b>P</b> grain fed eye fillet with sauce Soubise and red wine jus <i>*le benjamin de sansonnet - saint emilion grand cru, bordeaux, France 2006</i> ***
<b>AL</b> roasted venison fillet with beetroot puree, red wine poached pear, chocolate crumble and chocolate sauce ***
<b>v</b> selection of baby fresh fruits with mascarpone sorbet <i>*brown brothers, special late harvested orange muscat and flora, Victoria, Australia 2010</i> ***
<b>N AL</b> chocolate mille-feuille with tiramisu ice cream and nougat ***
coffee / tea and petit fours
798 per person <i>*1,098 per person with wine pairing</i>
minimum of two persons
Please be advised this tasting menu will take about 3 hours

Exclusively Excelsior Dining / Excelsior Plus membership discounts maximum 20% up to 12 persons and vouchers are not applicable for set menu.

**N** - nuts 含果仁 **P** - pork 含豬肉 **v** - vegetarian 素食 **AL** - alcohol 含酒精

prices are subject to 10% service charge  
價目另收加一服務費

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## soup 湯

cream of white onion soup with salmon tartar 128  
忌廉洋蔥湯配三文魚他他

v cream of wild mushroom soup with grilled porcini and 128  
truffle cream  
忌廉蘑菇湯配牛肝菌及松露忌廉

## entrées 頭盆

oysters with salt water vinaigrette  
新鮮生蠔配鹽水香醋汁  
premium French half dozen 350

tartare of salmon with goats cheese mousse and 290  
bagel chips  
三文魚他他配羊奶芝士慕絲及法飽脆片

n v pan seared gnocchi with spiced carrot puree, roast pumpkin, 270  
dukka and mache  
香煎意式薯條配甘笋蓉、烤南瓜及沙律菜

foie gras and prune terrine with sauterne gel toasted 265  
sour dough  
鵝肝西梅果凍配甜酒啫喱及酸酵包多士

rare smoked wagyu eye fillet with hens egg, garlic aioli and 290  
shaved peccorino  
煙熏生和牛柳配有機雞蛋、香蒜蛋黃醬及芝士片

n Sashimi scallop and kingfish with blood orange vinaigrette 270  
帶子王魚刺身配血橙油醋汁

v heirloom garden salad with crispy mozzarella 195  
特選田園番茄沙律配脆炸芝士

p smoked tuna, melon and jamón salad 270  
煙熏金槍魚、甜瓜及風乾火腿沙律

## mains 主菜

n crown of rabbit with Bolognese of leg meat with roasted 315  
chestnuts and butter poached carrots  
皇冠兔肉及肉醬配烤栗子、紅蘿蔔

p n assiette of iberico pork with candied walnuts, apple puree 385  
西班牙黑毛豬柳配焦糖合桃及蘋果蓉

al roasted venison fillet with beetroot puree, red wine poached 398  
pear, chocolate crumble and chocolate sauce  
烤黃獐柳配紅菜頭蓉、紅酒燴梨、朱古力脆及朱古力汁

v porcini flavoured farro cooked "risotto style", truffle cream 245  
牛肝菌燕麥意大利飯配松露忌廉

roasted New Zealand halibut with ragout of clams, mussels, 390  
prawns and piquillo pepper  
烤比目魚配燴大蜆、青口、大蝦及甜椒

p pan seared Australian salmon wrapped in chorizo and 389  
basil with pomme dauphine and fava bean  
香煎澳洲三文魚配辣肉腸、羅勒、薯仔及蠶豆

whole Boston lobster sous vide in butter with asparagus 550  
and herb risotto  
原隻波士頓龍蝦配蘆筍及香草意大利飯

## slow cooked 低溫烹調

p beef cheek bourguignon, caramelised onions, 270  
mushrooms and bacon lardons  
燴牛面肉配焦糖洋蔥及磨菇煙肉

p braised Australian short rib of beef with mashed potato 280  
and mushrooms  
燴澳洲牛小排配薯蓉及磨菇

p braised New Zealand lamb shank with dauphinoise potato, 370  
apple and mint salad, garlic jus  
燴紐西蘭羊膝伴芝士焗忌廉薯、蘋果薄荷沙律及蒜蓉汁

n p braised oxtail stuffed with ginger bread and 245  
green asparagus on Paris mash  
燴牛尾釀薑包配鮮蘆筍及薯蓉

p osso buco "Milanaise", saffron risotto with gremolata 360  
燴牛膝配番紅花意大利飯

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