

Blackboard Specials

Starters

Andalusian Gazpacho **\$98**

Cold Tomato Soup served with Cucumber, Bell Pepper, Onion and Garlic
西班牙蕃茄冷湯配青瓜、燈籠椒、洋蔥及蒜蓉

Grilled Octopus Salad **\$108**

Stir-fried Fava Bean with Garlic, Arugula, Sliced Shallots and Cilantro, served with Romesco Dressing
香烤八爪魚沙律配香炒蒜蓉蠶豆、芝麻菜、乾蔥切片、芫荽伴西班牙燒烤醬

Grilled Hokkaido Scallops **\$108**

Mango Salsa and Lime Dressing
香煎日本帶子配芒果莎莎醬及青檸汁

Main Courses

Grilled Australia Wagyu Beef Sirloin **\$328**

Portobello Mushroom. Grilled Heirloom Tomato, served with a Roasted Garlic and Thyme Butter
香烤澳洲西冷和牛配澳洲大啡菇、香烤復古蕃茄、原個蒜頭及香草牛油

Salt Crust Baked Sea Bass Fillet **\$248**

Pan Seared Seasonal Summer Vegetables, served with a Lemon – Butter Sauce
鹽焗海鱸魚柳配時令蔬菜及檸檬牛油汁

Baked Cannelloni with Lobster **\$248**

Lobster and Chanterelle, served with a Tarragon Creamy Sauce and Topped with Parmesan
香焗龍蝦、雞油菌意粉卷配香草忌廉汁及意大利巴馬臣芝士

Pearl Barley Risotto **\$158**

Baby Spinach, Wild Mushrooms and Parmigiano-Reggiano
意大利野菌薏米燴飯配菠菜伴意大利巴馬臣芝士

Desserts

Chocolate Fondant **\$78**

Served with Vanilla Ice Cream
焗朱古力心太軟伴雲呢拿軟雪糕

Italian Mixed Berry Pavlova **\$78**

意式蛋白脆餅伴雜莓

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge.
Accor Plus Card can enjoy 10% Off Discount. Not in conjunction with Other Discount Offers.