

From the Sea Promotion

Tapas

French Bouillabaisse **\$118**

Served with Garlic Croutons and Rouille Sauce

法式海鮮雜燴伴蒜蓉麵包粒及海鮮大蒜辣椒醬

Japanese Scallop **\$128**

Japanese Scallop Tarter with Avocado, Mango, Figs and Crispy Bacon

日本刺身帶子韃靼伴牛油果、芒果片、無花果及香脆煙肉

Spanish Langoustine **\$158**

Stir-fried with Garlic and Saffron (3 pcs)

香蒜番紅花炒西班牙原隻龍蝦仔(3隻)

From the Sea Combo **\$168**

Deep-fried Soft Shell Crab, Braised Abalone and Stir-fried Irish Razor Clams

深海之鮮脆炸軟殼蟹、醬燒鮑魚、炒愛爾蘭聖子

Main Course

Pan Seared Garoupa Fillet (250g) **\$188**

Served with Creamy Sautéed Baby Spinach, Baby Carrot and Basil Olive

香煎石斑魚柳(250克)配忌廉炒莧菜苗、甘筍苗及羅勒橄欖油

Mediterranean Blue Mussels **\$178**

Braised Mussels with Olives, Onion, Tomato Coulis and Oregano (500g)

地中海式燴藍青口伴橄欖、洋蔥、番茄蓉及香草(500克)

From the Market

All served with Garlic Butter OR Hollandaise Sauce 以下海鮮均配蒜蓉牛油或荷蘭醬

Poached Legs of King Crab, from Alaska (2pcs – 360gr) **\$308**

阿拉斯加皇帝蟹腳 (2隻 – 360克)

Grilled Whole Boston Lobster (400gr) **\$328**

原隻波士頓龍蝦 (400克)