

OriKetenia

Set Dinner

Starter

(Choose 1 from below)

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| Traditional French Onion Soup
傳統法國洋蔥湯
Or | White and Green Asparagus, Bellota Ham
時令蘆筍伴西班牙火腿沙津
Or |
| Scallop Carpaccio, Asparagus, Tomato Salsa
生帶子片伴蘆筍及蕃茄莎莎
Or | Pan Seared Foie Gras, Port Wine Cherry (Add \$30)
香煎鵝肝伴砵酒車厘子 (加 \$30)
Or |
| 63 Egg, Crabmeat, Wild Mushroom, Spinach
蟹肉溫泉蛋伴野菌及菠菜 | Lobster Bisque (Add \$50)
法國干邑龍蝦湯 (加 \$50) |

Main Course

- French Spring Chicken, Ratatouille
法國春雞伴炒普羅旺斯雜燴
\$188
- Cepes Spaghetti, Monary Cream Sauce
法國牛肝菌意粉伴忌廉汁
\$218
- Tiger Prawn Linguine, Lobster Bisque
老虎蝦扁意粉伴龍蝦汁
\$268
- Roasted Lamb Saddle, Polenta Cake, Lamb Jus
香烤羊鞍伴意式玉米餅
\$288
- Fish of the Day, Scallop, Tomato Confit, Fish Sauce
時令鮮魚伴帶子及油封蕃茄
\$328
- Roasted Suckling Pig, Mashed Potato, Baby Carrot
法式香烤乳豬伴薯蓉及小甘筍
\$338
- Boston Lobster Risotto, Wild Mushroom, Green Asparagus, Truffle Paste
波士頓龍蝦燴黑松露醬意大利飯伴野菌及蘆筍
\$358
- American Dry Aged Beef, Baby Carrot, Potato Churros
美國熟成牛伴小甘筍及吉拿棒
\$488

Regular Coffee or Tea

(Upgrade to Latte / Cappuccino \$20)

Dessert of the Day + \$50

All prices are subject to 10% service charge
另設加一服務費

Please let us know if you have any food allergies
如您有任何食物敏感,請務必通知我們