

# BriKetenia

## Set Dinner

### Starter

(Choose 1 from below)

Cream of Pumpkin Soup, Roasted Scallop  
忌廉南瓜濃湯伴香烤帶子

Or

Tuna Carpaccio, BriKetenia Dressing  
生吞拿魚片伴法式醬汁

Or

Prawn Salad, Citrus Fruit  
鮮蝦沙津伴鮮果柑橘沙津

BriKetenia Salad Bar (Add \$30)  
自助沙津吧 (加 \$30)

Or

Foie Gras Crème Brulee (Add \$30)  
法式鵝肝焦糖燉蛋 (加 \$30)

Or

Lobster Bisque (Add \$50)  
法國干邑龍蝦湯 (加 \$50)

### Main Course

Cepe Mushroom Spaghetti, Green Asparagus, Wild Mushroom, Nuts  
牛肝菌意粉伴蘆筍、野菌及果仁

\$198

Roasted Duck Breast Marinated with Vadouvan, Baby Carrot, Carrot Puree, Duck Jus  
法式香料醃製香烤鴨胸肉伴小甘筍及甘筍蓉

\$248

Grilled Scallop Risotto, Lobster Bisque  
香煎帶子燴意大利飯伴龍蝦汁

\$288

Braised Prime Beef Ribs, Basmati Rice, Wild Mushroom, Seasonal Vegetables, Teriyaki  
慢煮牛肋條伴印度香米、野菌、新鮮時蔬及日式燒汁

\$328

Fish of the Day, Scallop, Tomato Confit, Bouillabaisse  
時令鮮魚伴帶子、油封蕃茄及海龍皇汁

\$328

Iberian Pork Chop, Bell Pepper Coulis, Chorizo Juice  
西班牙黑毛豬豬扒伴什椒蓉及肉汁

\$348

Boston Lobster Linguine, Green Asparagus, Fennel, Lobster Bisque  
波士頓龍蝦扁意粉伴龍蝦汁

\$358

M6 Wagyu Rib Eye Steak, Spinach, Gratin Potato  
M6 級和牛肉眼扒伴菠菜及奶油焗薯仔

\$468

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Regular Coffee or Tea

(Upgrade to Latte / Cappuccino \$20)

Dessert of the Day + \$50

Cheese Platter (3 types) + \$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