

OriKetenia

Set Dinner

Starter

(Choose 1 from below)

Leek & Potato Soup with Bacon Oil

大蒜薯蓉湯配煙肉油

or

Roasted Prawn Salad with Mango Salsa

烤鮮蝦沙津配芒果

or

Crab Rillettes with Crispy French Baguette
& Green Salad

法式蟹肉醬配香脆法包及鮮菜沙津

Parma Ham & Melon with Mixed Salad

巴馬火腿配密瓜及鮮菜沙津

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

Linguine with Seasonal Vegetable with Basil Tomato Sauce

雜菜扁意粉配羅勒鮮茄醬

\$228

Spring Chicken with Roasted Potato & Baby Carrot

烤法國春雞配新薯及小粟米

\$258

Scallop Risotto with Black Truffle Paste & Parmesan Cheese

帶子燴意大利飯黑松露醬及芝士

\$298

Fish of the Day, Scallop, Tomato Confit, White Wine Fish Sauce

時令鮮魚伴帶子、油封蕃茄及白酒魚汁

\$328

Slow Cooked Australian Lamb Rack, Eggplant & Seasonal Vegetable

慢煮澳洲羊架伴矮瓜及新鮮時蔬

\$348

Iberian Pork Chop with Ratatouille & Mashed Potato

西班牙黑毛豬扒伴普羅旺斯雜燴及薯蓉

\$348

Boston Lobster Linguine with Asparagus, Fennel and Lobster Bisque

波士頓龍蝦扁意粉配龍蝦汁

\$368

M6 Wagyu Rib Eye Steak, Spinach, Gratin Potato

M6 級和牛肉眼扒伴菠菜及奶油焗薯仔

\$488

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