

OriKetenia

Set Dinner

Starter

(Choose 1 from below)

Minestrone Soup

意大利菜湯

Or

Tuna Carpaccio, Avocado, Summer Dressing

生吞拿魚片伴牛油果

Or

French Cold Cut Platter, Pickles

法式凍肉拼盤伴酸青瓜

Prawn Salad, Green Asparagus

鮮蝦沙律伴蘆筍

Or

Foie Gras Crème Brulee (Add \$38)

法式鵝肝焦糖燉蛋 (加 \$38)

Or

Lobster Bisque (Add \$52)

法國干邑龍蝦湯 (加 \$52)

Main Course

Home Made Gnocchi, Green Asparagus, Wild Mushroom, Roasted Almond, Pumpkin Sauce

薯仔粉團伴蘆筍、野菌、烤杏仁片及南瓜汁

\$208

Confit French Duck Leg, Baby Carrot, Orange Reduction

油封法國鴨脾伴小甘筍及橙汁

\$248

Grilled Scallop Risotto, Lobster Bisque

香煎帶子燴意大利飯伴龍蝦汁

\$288

Braised Prime Beef Ribs, Mashed Potato, Seasonal Vegetables, Teriyaki

慢煮牛肋條伴新薯、新鮮時蔬及日式燒汁

\$328

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

時令鮮魚伴帶子及油封蕃茄

\$328

Iberian Pork Chop, Rice Cake, Baby Carrot

西班牙黑毛豬豬扒伴年糕及小甘筍

\$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

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