

# OriKetenia



## 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

Tomato Salad with Burrata Cheese & Balsamic Vinegar

蕃茄沙律伴布袋芝士及陳醋

Or

63°Egg with Crabmeat, Mushroom & Lobster Sauce

蟹肉溫泉蛋伴野菌及龍蝦汁

French Cold Cut Platter, Pickles

法式凍肉拼盤伴酸青瓜

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

牛肝菌意粉伴蘆筍、野菌

\$198

Confit French Duck Leg with Orange & Pearl Barley

法國油封鴨腿配香橙及洋薏米

\$248

Grilled Langoustine Risotto, Lobster Bisque

香煎小龍蝦燴意大利飯伴龍蝦汁

\$298

Braised Prime Beef Ribs, New Potatoes, Wild Mushroom, Seasonal Vegetables, Teriyaki

慢煮牛肋條伴新薯、野菌、新鮮時蔬及日式燒汁

\$328

Fish of the Day, Scallop, Cherry Tomato Confit, Bouillabaisse

時令鮮魚伴帶子、油封小蕃茄及海龍皇汁

\$328

Iberian Pork Chop, Bell Pepper Coulis, Brown Juice

西班牙黑毛豬扒伴什椒蓉及肉汁

\$348

Bresse Chicken with Black Truffle, Chestnut Puree & Albufera Sauce (*Limited item*)

法國布列斯雞伴黑松露、栗子蓉及雞汁 (*限量供應*)

\$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

\$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