

OriKetenia

Set Dinner

Starter

(Choose 1 from below)

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

- Grilled Portobello, Goat Cheese, Tomato, Mashed Potatoes
大燒烤菇伴羊芝士、蕃茄及薯蓉
\$198
- French Spring Chicken, Ratatouille
法國春雞伴炒普羅旺斯雜燴
\$238
- Grilled Scallop Risotto, Lobster Bisque
香煎帶子燴意大利飯伴龍蝦汁
\$288
- Roasted Lamb Saddle, Polenta Cake, Lamb Jus
香烤羊鞍伴意式玉米餅
\$298
- 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, Mashed Potato, Baby Carrot
西班牙黑毛豬豬扒伴薯蓉及小甘筍
\$338
- 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, Baby Carrot, Potato Churros
M6 級和牛肉眼扒伴小甘筍及吉拿棒
\$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