

OriKetenia



Set Dinner

Starter

(Choose 1 from below)

Cream of Mushroom Soup

忌廉蘑菇濃湯

Or

Tuna Carpaccio, Asparagus, Tomato Salsa

生吞拿魚片配蘆筍片及蕃茄莎莎

Or

French Mussels, White Wine Sauce (Seasonal)

白酒汁煮時令法國藍青口

Crabmeat Rillettes, Crispy Baguette

蟹肉醬伴香脆法包

Or

Foie Gras Crème Brûlée (Add \$30)

鵝肝焦糖燉蛋 (加 \$30)

Or

Lobster Bisque (Add \$50)

法國干邑龍蝦湯 (加 \$50)

Main Course

Grilled Portobello, Goat Cheese, Tomato and Mashed Potatoes

大燒烤菇伴羊芝士、蕃茄及薯蓉

\$218

Confit French Duck Leg, Butternut Puree and French Bean

油封法國鴨腿伴南瓜蓉及法國玉豆

\$288

Australian Lamb Rack, New Potatoes, Seasonal Vegetables, Lamb Jus

烤澳洲羊架伴新薯及新鮮時蔬

\$318

French Royal Seabream, Scallop, Ratatouille, Fish Sauce

法國鯛魚伴帶子及普羅旺斯雜燴

\$328

Pan Seared Scallop Risotto, Wild Mushroom, Green Asparagus, Truffle Paste

香煎帶子燴黑松露醬意大利飯伴野菌及蘆筍

\$328

Iberico Pork Chop, Truffle Mashed Potatoes, Green Asparagus

西班牙黑毛豬豬扒伴黑松露薯蓉及蘆筍

\$338

Boston Lobster Linguine, Lobster Bisque

波士頓龍蝦扁意粉伴龍蝦汁

\$358

Grilled Wagyu Beef Tenderloin, Baby Carrot, Potato Churros

烤和牛牛柳伴小甘筍及吉拿棒

\$468

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