

Triketenia

Set Dinner

Starter

(Choose 1 from below)

Cream of Pumpkin Soup with
Pan-fried Scallop & Truffle Cream
忌廉南瓜濃湯伴香煎帶子配黑松露忌廉

or

Artichoke Salad with Crispy Bacon
& Grilled Red Bell Pepper

雅枝竹沙律伴香脆煙肉烤紅燈籠椒

or

Baby Spinach Salad with Goat Cheese,
Sundried Tomato & Rye Bread

菠菜沙律伴羊奶芝士配蕃茄乾及麥包

Cooked Prawn & Avocado
with Balsamic Vinegar & Green Salad
鮮蝦牛油果配陳醋及鮮菜沙律

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

Pan-Fried Gnocchi, Green Asparagus & Wild Mushroom

香煎薯仔粉團伴蘆筍、野菌

\$218

Fish of the Day, Mashed Potato, French Bean

時令鮮魚伴薯蓉、法國玉豆

\$268

King Prawn Risotto with Squid & Prawn Sauce

大蝦燴意大利飯配魷魚及蝦汁

\$328

Iberian Pork Chop, Carrot Puree, Thai Asparagus, Brown Juice

西班牙黑毛豬扒伴甘筍蓉, 泰國蘆筍及肉汁

\$358

Australian Lamb Rack, Eggplant Puree with Orange, Pickle Turnip, Brown Juice

香烤羊架伴茄子蓉配香橙, 醃漬蘿蔔及燒汁

\$358

Boston Lobster Linguine, Green Asparagus, Fennel, Lobster Bisque

波士頓龍蝦扁意粉伴龍蝦汁

\$368

Prime Beef Tenderloin with Truffle Mashed Potato & Baby Carrot (Add Foie Gras \$100)

烤澳洲牛柳配黑松露薯蓉及小甘筍 (配鵝肝加\$100)

\$398

Grilled Tomahawk, Roasted Potato & Seasonal Vegetable (for 2 person) with 2 starters

香烤斧頭扒伴燒薯及新鮮時蔬 (2人用) 可選兩款前菜

\$988

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