

OriKetenia

Set Dinner

Starter

(Choose 1 from below)

Cream of Chestnut Soup

忌廉栗子濃湯

Or

Scallop Carpaccio, Asparagus, Tomato Salsa

生帶子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

Salmon Rillettes, Crispy Baguette

三文魚醬伴香脆法包

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

Cepes Spaghetti with Monary Cream Sauce

法國牛肝菌意粉伴忌廉汁

\$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

Salmon Skewer, Sarladaise Potato, Zucchini

三文魚串燒伴炒薯仔及意大利瓜

\$328

Fish of the Day, Scallop, Ratatouille, Fish Sauce

時令鮮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, Sweet Potato Puree, Baby Carrot

西班牙黑毛豬豬扒伴紫薯蓉及小甘筍

\$338

Boston Lobster Linguine, Lobster Bisque

波士頓龍蝦扁意粉伴龍蝦汁

\$358

Spanish Dry Aged Beef, Baby Carrot, Potato Churros

西班牙熟成牛伴小甘筍及吉拿棒

\$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