

NATIONAL DAY DINNER SPECIAL

國慶節晚市精選

EXQUISITE FIREWORKS SET 煙花慶典套餐

\$858

per person 每位

\$772*

per person 每位

早鳥優惠
Early-bird
Offer

Enjoy culinary delights at our restaurant & watch spectacular fireworks on 39/F
於餐廳品嚐精美晚餐及在39樓欣賞壯觀的煙火表演

WELCOME SPARKLING WINE

有汽葡萄酒 (1 Glass 杯)

AMUSE BOUCHE

Foie Gras Mousse, Truffle Mushroom Sandwich

松露蘑菇鵝肝慕斯多士

Sourdough Crumb, Yuzu Beetroot Gel

APPETIZER

Jumbo Lump Crab Cake 珍寶蟹肉脆餅

Edible Crab Shell, Salmon Roe, Sea Asparagus

SOUP

Seafood Bouillabaisse 法式海龍皇湯

Clam, Scallop, Shrimp, Halibut, Mussel

PASTA

Pacific Razor Clams Linguine 太平洋蠔子蒜油扁麵

Aglio Olio Linguine, Finger Lime, Bottarga

MAIN COURSE

Grilled Beef Tenderloin 烤美國牛柳

Eggplant Purée, Calabrian Chili Sauce, Pickled Onion, Pistachio Mint Gel

DESSERT

Mango Pomelo Mousse 楊枝甘露慕斯

Vanilla Ice Cream

Soft Drink, Coffee or Tea 配自選汽水、咖啡或茶

* Early Bird Offer valid until September 29, 2026 早鳥優惠至2026年9月29日 | Full advance deposit required 須預付全數訂金 | Limited seats available 席位有限
Please contact us for vegetarian options 如需素食選項, 歡迎向我們查詢 | Prices are in Hong Kong Dollar 價格以港幣計算 |
10% service charge applies based on the original price 另收加一服務費, 並以原價計算

NATIONAL DAY DINNER SPECIAL

國慶節晚市精選

PREMIUM SET

優越套餐

\$688

per person 每位

AMUSE BOUCHE

Foie Gras Mousse, Truffle Mushroom Sandwich

松露蘑菇鵝肝慕斯多士

Sourdough Crumb, Yuzu Beetroot Gel

APPETIZER

Jumbo Lump Crab Cake 珍寶蟹肉脆餅

Edible Crab Shell, Salmon Roe, Sea Asparagus

SOUP

Seafood Bouillabaisse 法式海龍皇湯

Clam, Scallop, Shrimp, Halibut, Mussel

PASTA

Pacific Razor Clams Linguine 太平洋蠔子蒜油扁麵

Aglio Olio Linguine, Finger Lime, Bottarga

MAIN COURSE

Grilled Beef Tenderloin 烤美國牛柳

Eggplant Purée, Calabrian Chili Sauce, Pickled Onion, Pistachio Mint Gel

DESSERT

Mango Pomelo Mousse 楊枝甘露慕斯

Vanilla Ice Cream

Soft Drink, Coffee or Tea 配自選汽水、咖啡或茶