

IN ROOM DINING DINNER MENU

For your comfort of dining in the room, kindly choose from the below menu and

call Guest Services  centre to make your order. Thank you.

APPETISER OR SOUP

CREAMY LOBSTER BISQUE

Cognac and thyme

SWEET CRAB CAESAR SALAD

supplement \$38

Jumbo lump crabmeat, crisp romaine lettuce, Tuscan white anchovies, smoked bacon, parmesan rusk

THE GARDEN LOUNGE SALAD [VEGAN]

Shaved organic vegetables, cherry tomato, baby herbs, white balsamic vinaigrette

MAINS COURSE

BROWN BUTTER ROASTED BLACK COD

Porcini dust, butternut squash, hon shemiji mushroom, kale

AUSTRALIAN "BLACK ONYX" BEEF STRIPLOIN

supplement \$68

Grilled asparagus, truffle whipped potatoes and black pepper sauce

SWEET CORN BARLEY RISOTTO [VEGAN]

Heirloom beets, parmiggiano reggiano, sweet basil

DESSERTS

STRAWBERRY MILLE-FEUILLE

Thai basil, chantilly cream

VALRHONA 66% CHOCOLATE CAKE

Raspberry compote, pistachio chips

WINE SELECTION

Enjoy a bottle of handpicked wine from the selection below, with our compliments

VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT, LE COLTURE, VENETO, ITALY, NV

Tasting note: Melon and lemon citrus, fine mousse texture, dry finish, pair well with all kind of seafood

POUILLY-FUMÉ, LA MOYNEIRE, MICHEL REDDE, LOIRE VALLEY, FRANCE, 2018

Tasting note: Green apple citrus, smooth texture, elegant finish, pair well with all kind of seafood and white meat

CABERNET SAUVIGNON, BLACKSMITH, LANGMEIL, BAROSSA VALLEY, AUSTRALIA, 2018

Tasting note: Black berries and dark plum flavour, French oak, full-bodied, pair well with red meat

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

PREMIUM WINE SELECTION

Bottle

Enjoy sommelier's wine selection with a supplement

CHAMPAGNE

'R' DE RUINART BRUT

supplement \$500

Tasting note: Classic and elegant floral, fine mousse texture, pair well with all kind of seafoods

POMMERY, BRUT ROSÉ ROYAL NV

supplement \$600

Tasting note: Rapsberries and Nectarine flavor, refreshing and fruity finish, pair well with shellfish and white meat

WHITE

ETNA BIANCO, SUL VULCANO, DONNAFUGATA, SICILY, ITALY, 2018

supplement \$400

Tasting note: Pear and lemon flavour, moderate acidity, smooth texture, pair well with white fish

CHABLIS GRAND CRU, VALMUR, VIEILLES VIGNES, DOMAINE GUY ROBIN ET FILS, BOURGOGNE, FRANCE, 2012

supplement \$800

Tasting note: Rapsberries and Nectarine flavor, refreshing and fruity finish, pair well with shellfish and white meat

RED

CHÂTEAU HAUT-BRISSON, SAINT-ÉMILION GRAND CRU, BORDEAUX, FRANCE, 2014

supplement \$450

Tasting note: Dark plum and dark berries flavour, fine tannin structure, full-bodied, pair well with red meat

AMARONE DELLA VALPOLICELLA CLASSICO, TOMMASI, VENETO, ITALY, 2015

supplement \$600

Tasting note: Black currant and raisin flavour, smooth tannin, full-bodied, pair well with red meat

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