

National Day

國慶日煙花匯演特選晚宴

Thursday, 1st October 2009



by Alain Ducasse

Veloute of pan-fried porcini,
parsley royale of duck foie gras

鮮牛肝菌湯伴鴨肝吉士

Roasted sea scallops,
creamy celery, herb salad

煎帶子伴忌廉芹菜香草沙律

Rock lobster “Thermidor” style

焗原隻龍蝦配雜菌莧菜龍蝦汁

U.S. beef tenderloin, truffle juice,
gratinated gnocchi/artichokes/arugula

香燒美國牛柳伴薯仔麵團配黑菌汁

Pear sorbet, “Williamine” Granite

梨子酒雪芭

Golden palet “Monte-carlo”

香脆榛子朱古力慕絲

Coffee, tea

SPOON petits fours

咖啡或茶

法式美點

HK\$ 1288 + 10% per person

Plus 10% service charge