

MR & MRS FOX

RW2022 Dinner CATB Menu

HK298\$ +10% per person

每位港幣二百九十八元 另設加一服務費

STARTER 前菜

POTATO LEEK CREAM SOUP (V)

CROUTON, CHIVES

忌廉薯仔韭菜湯 [麵包粒, 法蔥]

OR

PROSCIUTTO SPRING SALAD

PROSCIUTTO, ASPARAGUS, BEANS, PICKLED CUCUMBER, STRAWBERRY DRESSING

意式風乾火腿沙律 [意式風乾火腿, 蘆筍, 青豆, 酸黃瓜, 士多啤梨醬]

OR

SHRIMP CAKE

POMELO SALAD, CORN, SPICY TARTAR SAUCE

炸蝦餅 [柚子沙律, 粟米, 香辣他他醬]

MAIN 主菜

GRILLED SEABASS

PEAS MASH, FILO CYLINDER, ASPARAGUS, DASHI VELOUTÉ, CHIVES, CAVIAR

香烤鱸魚 [豌豆蓉, 蘆筍, 昆布忌廉汁, 法蔥, 魚子醬]

OR

CHICKEN ROULADE WITH MUSHROOM

SPINACH, SAUTÉED FAVA BEAN, CORN, MUSHROOM CREAM SAUCE

蘑菇雞肉卷 [菠菜, 炒蠶豆, 粟米, 蘑菇忌廉汁]

OR

PARSNIP & BARLEY RISOTTO (V)

WALNUTS, APPLE, HORSERADISH FOAM

白蘿蔔大麥意大利飯 [核桃, 蘋果, 辣根汁]

OR

AUSTRALIAN LAMB CHOP (+60\$)

CRISPY POTATO MUFFIN, FRENCH BEANS, BABY CARROTS, SALSA VERDE

澳洲羊扒 (另加六十元) [千層薯仔, 法國菜豆, 小紅蘿蔔, 義大利莎莎青醬]

DESSERT 甜品

CHURROS

CINNAMON, CHOCOLATE SAUCE

西班牙小油條 [肉桂, 朱古力醬]

OR

HONEY THYME CRÈME BRÛLÉE

PASTRY CREAM

百里香蜂蜜焦糖燉蛋 [吉士忌廉]