

## "Premium Options" Seafood Menu

「尊貴之選」海鮮美饌

Baked Australian Blue Mussels with White Wine and Herbs 白酒香草焗澳洲藍青口 HKD 港幣 180 元

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Pan-fried French Sea Bream Shrimp Balls and Spinach Foam 香煎法國海鱸魚伴鮮蝦丸子及菠菜泡沫汁

HKD 港幣 210 元

(HKD48 supplement for upgrading the main dish of semi-buffet dinner 升級為半自助晚餐主菜須另加港幣 48 元)

Gratin of Canadian Boston Lobster Foie Gras Mousseline

芝士白汁焗原隻加拿大波士頓龍蝦伴鵝肝慕絲

HKD 港幣 488 元 (HKD288 supplement for upgrading the main dish of semi-buffet dinner 升級為半自助晚餐主菜須另加港幣 288 元)

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Seared French Red Mullet Scallop, Bone Marrow and Light Curry Sauce 香煎法國紅衫魚件伴帶子、牛骨筒油及淡咖喱汁

HKD 港幣 298 元

(HKD88 supplement for upgrading the main dish of semi-buffet dinner 升級為半自助晚餐主菜須另加港幣 88 元)

All prices are subject to 10% service charge 以上價目均須另加一服務費

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