

BUBBLY SEAFOOD INDULGENCE

\$898 FOR TWO

**Served with two glasses of
Taittinger Brut, Reserve Champagne**
配 Taittinger Brut, Reserve 香檳兩杯

**Baked seasonal oysters with
bacon & parmesan cheese** (4 pieces)
巴馬臣芝士煙肉焗蠔 (四隻)

Sake steamed Abalone (4 pieces)
日式清酒蒸鮑魚 (四隻)

Pan-fried hand-dived Hokkaido scallops
(2 pieces)
香煎北海道帶子 (兩隻)

**Grilled king prawns with chilli,
spring onion & garlic** (6 pieces)
香辣蒜香虎蝦 (六隻)

**Locally sourced littleneck clams meunière
Garlic and white wine butter sauce** (300g)
蒜蓉白酒牛油汁煮本地短頸蜆 (300克)

Served with grilled sourdough bread
配香烤酸麵包

SYMPHONY OF SEAFOOD

\$898 FOR TWO

**Served with two glasses of
Taittinger Brut, Reserve Champagne**
配 Taittinger Brut, Reserve 香檳兩杯

Fresh Chilled Seafood 海鮮冷盤
Freshly shucked seasonal oysters (4 pieces)
即開時令生蠔 (四隻)
Sake steamed Abalone (4 pieces)
日式清酒蒸鮑魚 (四隻)
Poached king prawns (6 pieces)
虎蝦 (六隻)
Hand-dived scallops (2 pieces)
手捕扇貝 (兩隻)

Served with three sauces:
cocktail, yuzu kosho-mayo, bergamot ponzu
雞尾酒汁, 柚子胡椒蛋黃醬, 佛手柑醋

Steamed Seafood Pot 海鮮蒸鍋
Locally sourced littleneck clams meunière
Garlic and white wine butter sauce (300g)
蒜蓉白酒牛油汁煮本地短頸蜆 (300克)

Served with grilled sourdough bread
配香烤酸麵包

This offer cannot be used in conjunction with other
discounts or privileges.

Price is subject to a 10% service charge.