



BELLA-DELICIOUS DINNER MENU

PAN-SEARED SCALLOP SALAD

PEACH AND WHITE ASPARAGUS, CHAMPAGNE VINAIGRETTE

香煎帶子沙律伴白蘆筍及桃, 香檳醋汁

PINOT GRIGIO, FANTINEL BORGO TESIS GRAVE DOC FRIULI, ITALY

MARYLAND CRAB CAKE

MANGO AND AVOCADO SALSA, BABY CRESS AND BASIL OIL

馬里蘭蟹餅伴香芒牛油果莎莎

SAUVIGNON BLANC, PAUA BAY MARLBOROUGH, NEW ZEALAND

SIGNATURE LOBSTER BISQUE WITH CRAB MEAT RAVIOLI

招牌龍蝦湯伴意大利蟹肉雲吞

PRIME U.S. BEEF STRIPLOIN AND LOBSTER THERMIDOR

BUTTER POACHED SEASONAL VEGETABLES, MOREL MUSHROOM AND SHERRY JUS

烤美國特級西冷扒及龍蝦米多

伴羊肚菌及些厘酒汁

SANGIOVESE, CONFINI CHIANTI DOCG TUSCANY, ITALY

OR 或

PAN-SEARED GROUPER

CREAMY SEAFOOD AND TOMATO SOUP, GREEN ASPARAGUS FENNEL AND CAVIAR

香煎石斑柳

伴茴香, 魚子醬及海鮮番茄濃湯

CHABLIS, DOMAINE DE VAUROUX BURGUNDY, FRANCE

MANGO AND COCONUT PANNA COTTA WITH BIRD'S NESTS

燕液香芒椰子意大利奶凍

PORT, CHURCHILL'S DRY WHITE, PORTUGAL

FRESHLY BREWED LAVAZZA COFFEE OR TEA

LAVAZZA 意大利即磨咖啡

HK\$588 / PERSON 位

(MINIMUM 2 PERSONS 兩位起)

HK\$288 / PERSON 位 FOR WINE PAIRING

Subject to 10% service charge 需另加一服務費

Should you have any allergies, please notify your server 如有任何食物敏感, 請於點菜時告訴我們