The Kitchen

Executive Lunch 行政午餐 \$430.00 per person

Appetizers 頭盤

Selection of Salads from our Salad Bar 自選沙律吧 or 或 Caldo Verde (A Portuguese Classic) 葡式青菜湯

Main Course 主菜

Korean Style U.S. Boneless Short Rib 韓式美國去骨牛肋脊肉

or 或

Charcoal Grilled Spring Chicken 碳燒春雞

or 或

Grilled Norwegian Salmon Fillet 扒挪威三文魚柳

> 或 ٥r

Tiger Prawns with Sauternes Sauce 扒虎蝦配法國甜白酒汁

or 或

U.S.D.A. Prime Sirloin

美國特級西冷

(Supplement 需附加\$100)

or 或

Charcoal Grilled Japanese Black Pork collar steak

炭燒日本黑豚豬梅肉

(Supplement 需附加\$100)

或 or

Assorted "Nigiri" Sushi

雜錦壽司

(Supplement 需附加\$100)

Surf & Turf 海陸雙拼

Charcoal Grilled Hokkaido Scallop and U.S.D.A Tenderloin 炭燒北海道帶子拼美國牛柳

(Supplement 需附加\$200)

or 或

Charcoal Grilled Giant River Prawn and Australian M7 Wagyu Sirloin

炭燒長臂大頭蝦拼澳洲七級和牛西冷

(Supplement 需附加\$200)

或 or

Charcoal Grilled Boston Lobster and Beef Hanging Tender

炭燒波士頓龍蝦拼封門牛柳

(Supplement 需附加\$200)

All main courses are accompanied with two vegetables of your choices Sautéed Brussels Sprouts, Glazed Carrots, Sautéed Broccoli, Creamed Corn, Sautéed Asparagus Mashed Potato, French Fries or Baked Idaho Potato 所有主菜均可配以上兩款薯菜 炒小椰菜, 燴甘荀, 炒西蘭花, 忌廉粟米, 炒蘆筍 幼滑薯蓉, 薯條或精選焗薯

> All Executive Lunch Sets are accompanied with 所有行政午餐均附送

Intense Chocolate or Coffee Jelly 法式黑朱古力慕絲或咖啡啫喱

> Coffee or Tea 咖啡或茶