

Blackboard Specials

Starters

Beetroot & Goats Cheese Salad \$88

Walnut Dressing

紅菜頭、山羊奶芝士沙律伴合桃沙律汁

Deep Fried Peppered Calamari \$98

With lime sauce

香炸胡椒魷魚伴青檸汁

Grapefruit Cured Salmon \$118

Fennel & Blackberry Salad

西柚醃三文魚配茴香、黑莓沙律

Main Courses

Beef Cut of the Day \$348

Portobello Mushroom, Grilled Heirloom Tomato and Asparagus,

served with a Roasted Garlic and Thyme Butter

精選牛肉配龍葵菇、烤復古蕃茄及蘆筍伴香烤蒜蓉粒、百里香牛油

Pan Fried Sea Bass \$298

Potato Gnocchi and Green Peas served with a Lemon Capers Sauce

香煎海鱸魚配意大利薯仔粉、青豆伴檸檬酸豆汁

Roasted Turkey and Bone Ham \$278

Peas, Carrots, Chestnut, Roasted New Potatoes, Cranberry Jam

served with a Gravy Sauce

烤火雞、火腿配青豆、甘荀、栗子粒、香烤新薯伴紅莓醬、燒汁

Winter Risotto \$148

Butternut Squash and Porcinis, served with Walnuts and Parmesan Shavings

澳洲南瓜、牛肝菌菇意大利燴飯伴合桃粒及巴馬臣芝士片

Desserts

Chocolate Brownie \$78

Hot Fudge Chocolate Brownie, Chocolate Sauce, Cookie and Cream Ice Cream,

Crushed Pistachio

朱古力布朗尼配朱古力醬、曲奇雪糕及開心果碎

Apple Strudel \$78

Apple, Cinnamon and Raisins Wrapped in Pastry, Vanilla Sauce

蘋果餡餅配肉桂、提子乾及雲呢拿醬