

Around the Pacific Rim

Starters

- Grilled Chorizo from Jalisco Region, Mexico, and Brown Lentil Salad** **\$108**
香烤墨西哥哈利斯科州辣肉腸配扁豆沙律
- Three Freshly Shucked Oysters from Moulting Bay, Tasmania (size 9-10cm)** **\$118**
Served with Sea Salt, Fresh Ground Black Pepper, Lemon and Tabasco Sauce
澳洲塔斯曼尼亞新鮮即開生蠔 (3隻 · 9-10cm) 配海鹽、即磨黑胡椒、檸檬及 Tabasco 辣醬
- Seared Soy Sauce and Sesame Marinated Ahi Tuna Fillet, from Australian** **\$128**
Served with Avocado-Mango Salsa and Lime Dressing
火炙日式醬油芝麻澳洲黃鰭吞拿魚配牛油果、芒果莎莎醬及青檸汁
- Carpaccio of Red Prawns and Scallops from Hokkaido, Japan** **\$128**
Served with Yuzu Sauce, Radish, Olive Oil and Rice Cracker
意式紅蝦及北海道帶子薄片配柚子汁、櫻桃蘿蔔、橄欖油及脆米餅
- Yakitori Style Wagyu A3 Beef Skewers from Miyazaki Region, Japan** **\$138**
Served with Spring Onion and Sesame Sauce
日本宮崎縣 A3 黑毛和牛串燒伴青蔥、日式芝麻醬

Main Courses

- Grilled Ginger Marinated Fillet of Monkfish from New Zealand** **\$228**
Served with Pickled Zucchini and Wild Rice
香烤薑醃新西蘭海岸鮫魚柳配醃意大利青瓜及野米飯
- Coriander and Olive Oil Marinated Cod Fish Fillet from Chile** **\$238**
Served with French Beans and Baby Carrot and Red Chili Mole
芫荽醃智利海岸鱈魚柳配法邊豆、迷你甘筍及墨西哥紅辣椒醬
- Pistachio Crust Baked Coastal Rack of Lamb from North Waikato, New Zealand** **\$348**
Served with New Potatoes, French Beans and Baby Carrot
烤新西蘭懷卡托區脆皮羊架配香煎新薯、法邊豆及迷你甘筍
- Grilled 10oz 40 Days Dry Aged Black Angus Rib Eye from Cape Grim, Tasmania** **\$368**
Served with Seasonal Vegetable and Salsa Verde
香烤澳洲塔斯曼尼亞 40 天乾式熟成牛肉眼扒(10 安士)配時令蔬菜及莎莎醬
- Garlic Butter Baked Legs of King Crab from Gulf of Alaska (240gr)** **\$398**
Served with Fennel and Cucumber Salad
香蒜牛油焗阿拉斯加帝王蟹腳(240 克) 配蜜糖茴香青瓜沙律

\$68 / Glass \$340 / Bottle

Wither Hills Sauvignon Blanc, 2016 New Zealand – Wairau Valley, Marlborough

Aromas of citrus with hints of tropical guava. The palate is refined, opened, with flavors of tropical fruits and the finish is well balanced.

Deakin Estate Cabernet Sauvignon, 2015 Australia - Victoria

Rich Nose with aromas of cassis and plum. The palate is smooth and full bodied with notes of blackcurrant, sweet spices and hints of chocolate.

All Prices are in HK\$ and Subject to a 10% Service Charge.

Accor Plus Card offers 10% discount on Food and 15% on Beverage. Not in conjunction with Other Discount Offers.