Seafood Promotion

<u>Tapas</u>	
French Bouillabaisse Served with Garlic Croutons and Rouille Sauce 法式海鮮雜燴湯伴蒜蓉麵包粒及香蒜辣椒醬	\$118
Three Freshly Shucked Oysters, Coffin Bay - Australia Served with Red Wine Vinegar, Shallot and Lemon 即開特級南澳洲哥芬灣生蠔 (3 隻) 配 乾蔥紅酒醋及檸檬	\$128
Prawn and Octopus Salad <i>Avocado, Cucumber, Red Onion, Tomato, Cilantro, Lime Juice</i> 鮮蝦、八爪魚沙律配牛油果、青瓜、紅洋蔥、蕃茄、芫荽及青檸汁	\$138
Mackerel Fillets with Smoked Paprika Served with Cucumber, Fennel and Mint Salad 鯖魚柳配煙薰紅椒粉及青瓜茴香薄荷沙律	\$138
Main Course	
Pan Seared King Fish Fillet Served with Braised Fennel, Sautéed Broad Bean and Basil-Caper Butter 香煎池魚柳配燴茴香、炒蠶豆及羅勒水瓜柳牛油	\$168
Squid Ink Paella <i>Served with Clams, Mussels, Squid and Prawns</i> 西班牙墨汁海鮮飯配青口、蜆、魷魚及鮮蝦	\$178
Scallops and Charred Leeks Served with Cherry Tomatoes, Fresh Basil Pesto and Leaves 香炒大蒜帶子配車厘茄、羅勒青醬	\$188
From the Market	
All served with Garlic Butter and Hollandaise Sauce 以下海鮮均配蒜蓉牛油及荷蘭醬	
- Grilled King Prawns, from Australia (3pcs – 250gr)	\$268
香烤澳洲黃帝蝦 (3隻-250克)	
- Poached Legs of King Crab , from Alaska (2pcs – 240gr)	\$388
阿拉斯加皇帝蟹腳 (2 隻蟹腳 – 240 克)	
- Grilled Whole Blue Lobster, from France (400gr) 法國原隻藍龍蝦 (400 克)	\$388