

THREE-COURSE SET DINNER MENU
三道菜晚餐

APPETIZER

頭盤

Salmon Confit

Ikura, seaweed, ginger ponzu dressing, pineapple jicama salsa

油封三文魚

三文魚籽、海藻、薑汁柚子醋、菠蘿莎莎醬

ENTRÉE

主菜

Aged Yellow Wine-Braised Beef Cheek

Banana shallots, shimeji mushrooms, okra, parsnip purée

陳年黃酒燴牛面頰肉

紅蔥頭、白玉菇、秋葵、白甘筍蓉

DESSERT

甜品

Manjari 64% Chocolate and Sour Cherry Pavlova

64% 曼加利黑朱古力酸車厘子蛋白霜蛋糕