

# The Lobby

## National Day Fireworks menu

Botan Prawn Crudo with Kyuri Cucumber, Granny Smith Apple and Jalapeño  
牡丹蝦刺身配日本青瓜、青蘋果及墨西哥辣椒

Or 或

Smoked Duck Breast with Marinated Duck Liver and Soy Milk Panna Cotta  
煙燻鴨胸配滷水鴨肝及豆奶奶凍



Double-Boiled Winter Melon Broth with Dried Scallops & Cordyceps Flower  
瑤柱蟲草花冬瓜清湯



Tasmanian Salmon and Mussels and Potato with Xo Sauce Sabayon  
塔斯曼尼亞三文魚、青口及薯仔配 XO 醬蛋黃汁

OR 或

Five-spice Australian Tenderloin with Carrot, Baby Kale and Beef Jus  
五香澳洲牛柳配甘筍、羽衣甘藍苗及香濃牛肉汁



Chocolate Savarin with Vanilla Chantilly, Mandarin Jelly  
and Passion Fruit Syrup  
朱古力薩瓦蘭蛋糕配雲呢拿輕忌廉、橘子啫喱及熱情果糖漿



Petits Fours  
法式小點

每位 1,450 per person

Price is in Hong Kong dollars and subject to 10% service charge  
Please advise our associates if you have any special dietary requirements  
價錢以港元計算及另加一服務費  
如需要任何特別膳食安排，請向我們的服務員提供有關資料



## National Day Fireworks Vegetarian menu

Pickled Root vegetable salad with Soy Milk Panna Cotta  
自家製醃根菜沙律配豆奶奶凍



Double-Boiled Winter Melon Broth with Cordyceps Flower  
蟲草花冬瓜清湯



Black Truffle Cavatelli with Maitake Mushrooms and Garden Herbs  
黑松露小貝殼粉配舞茸菌及田園香草



Chocolate Savarin with Vanilla Chantilly, Mandarin Jelly and Passion Fruit Syrup  
朱古力薩瓦蘭蛋糕配雲呢拿輕忌廉、橘子啫喱及熱情果糖漿



Petits fours  
法式小點

每位 1,450 per person

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# *The Lobby*

## National Day Fireworks Kid's menu

Tiger Prawns & Fruit Tomato Salad  
大蝦水果番茄沙律



Sweet Corn Velouté with Crispy Bacon & Chive  
香濃粟米湯配香脆煙肉及法式香蔥



Beef Sirloin with Potato Mousseline, Green Asparagus & Beef Jus  
西冷牛扒配香滑薯蓉、青蘆筍及牛肉汁



Chocolate Mousse with Mandarin jelly, vanilla Chantilly, Mandarin Syrup  
朱古力慕絲配橘子啫喱、雲呢拿輕忌廉及熱情果糖漿

每位 780 Per Person

Price is in Hong Kong dollars and subject to 10% service charge  
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