

GEORGE'S



SET DINNER MENU 晚市套餐

APPETISER & SALAD 頭盤及沙律

Japanese Seasonal Sashimi

Fatty Tuna, Red Seabream, Botan Shrimp, Sea Urchin

日本時令刺身

吞拿魚腩、櫻鯛、牡丹蝦、海膽

OR 或

Grilled King Prawn

with Oita Pear Sauce

燒大海老

配大分縣雪梨汁

French Baby Sucrine Lettuce Salad

with Japanese Egg Yolk Caesar Dressing

法國幼莠生菜

配日本蛋黃凱撒沙律醬

OR 或

Tuna Carpaccio, Artichoke, Cauliflower Purée with Yuzu Kosho Dressing

吞拿魚刺身薄切、雅枝竹、椰菜花蓉配柚子胡椒汁

U.S. Angus Prime Beef Steak Tartare

with Truffle Fries

美國安格斯生牛肉韃靼

配黑松露薯條

OR 或

Pan-fried Herb Crusted Dover Sole Fillet

with Lemon Butter Sauce

脆香荷蘭龍利魚柳

配檸檬牛油汁

SOUP 湯

Three Consommé

Sea Conch & Pork, Chicken & Beef

法式清湯三重奏

海螺豬肉、雞肉及牛肉

OR 或

Lobster Bisque with Cognac Cream

龍蝦濃湯配干邑忌廉

LOVE
mama
@Parkview



MAIN 主菜

Miyazaki Female Beef Sukiyaki

Onsen Tamago and Japanese Seasonal Vegetables
Steamed Yamagata "Kurosawa Farm" Milky Queen Rice

宮崎限定雌牛壽喜燒

溫泉蛋及日本時令蔬菜拼盤
山形縣黑澤農園白雪女皇米

OR 或

Yakiniku Platter

Miyazaki Female Beef Tenderloin, A5 Kobe Beef Sirloin, M9 Australian Wagyu Beef Rib Eye
Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickle, Miso Soup

燒肉拼盤

宮崎限定雌牛柳、A5神戶牛西冷、M9澳洲和牛肉眼、
山形縣黑澤農園白雪女皇米配漬物、麵豉湯

OR 或

Grilled Dry Aged U.S. Angus Prime Grade Beef Prime Rib (45 Days, 60 Days and 90 Days)

Natural Aged Beef Jus, Brandy Fish Maw-Veal Jus served with Garden Salad

烤乾式熟成美國頂級安格斯帶骨肉眼扒

(45日、60日及90日)

熟成牛肉汁、白蘭地花膠牛仔肉汁配田園沙律

OR 或

Grilled Seafood Platter

Half Lobster, Scallop, Cod, Salmon, Oyster

烤海鮮拼盤

青龍蝦半隻、帶子、銀鱈魚、三文魚、蠔

DESSERT 甜品

Japanese Shizuoka Melon

日本靜岡蜜瓜

OR 或

Jasmine & White Peach Bavarian with Bird's Nest Jelly

茉莉白桃慕斯配燕窩啫喱

HK\$1,488 (per person 每位)

10% service charge 另收加一服務費

If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.
如閣下對任何食物過敏，請告知我們的服務員，本餐廳將會盡力配合。

