GEORGE'S

SET MENU (WESTERN) 西式餐單

Pan-Seared Carabinero, Caviar, Cream Fraiche with Lemongrass Sauce
香煎西班牙紅蝦伴黑魚子及法式酸奶油配香茅汁

OR 或

French Baby Sucrine Lettuce Salad with Japanese Egg Yolk Caesar Dressing
法國幼萵苣生菜配日本蛋黃凱撒沙律醬

OR 或

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

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Lobster Bisque with Cognac Cream
龍蝦濃湯配干邑忌廉

OR 或

Oxtail Soup with Puff Pastry
牛尾濃湯配酥皮

OR 或

Sweetcorn Chowder with Foie Gras
粟米周打湯配鵝肝

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*Grilled Dry Aged U.S. Angus Prime Grade Beef Prime Rib
(45 Day, 60 Day and 90 Day) Natural Aged Beef Jus
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

*additional HK$200 另加港幣$200 (per person 每位)

** additional HK$70 (per person) you can choose one of specific day's prime ribs
另加港幣$70 (每位) 可選其中一款指定日子的肉眼扒

OR 或

Roast Australian Prime Grade Rack of Lamb
燒澳洲頂級羊架

OR 或

Grilled Whole Dutch Dover Sole
烤原條荷蘭龍利魚

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Homemade Classic Italian Tiramisu
傳統意大利提拉米蘇

OR 或

Japanese Wanglin Apple Crumble with Ice Cream
日本王林蘋果金寶配雪糕

OR 或

Japanese Seasonal Fruits
日本時令水果

HK港幣$1,588 (for 2 persons 兩位用)

HK港幣$420 per person 每位 / HK港幣$800 for 2 persons 兩位用
(additional wine pairing 附加美酒搭配)

Subject to 10% service charge 另收加一服務費

Enhance your set menu — enjoy 10% off on à la carte selections
升級您的套餐 — 單點菜式尊享九折優惠

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。