

# FINOS

Finland • Iceland • Norway • Denmark • Sweden

## Tomahawk Steak Set for 4 香烤草飼斧頭扒專人席前四人餐

### SOUP 湯

SMOOTH ROASTED LOBSTER & SALMON SOUP 烤龍蝦濃滑三文魚湯

Parsley & Extra Virgin Olive Oil  
洋芫茜及特級初榨橄欖油

### SALAD 沙律

PARMA HAM SALAD 巴馬火腿沙律

Air-Dried Ham, White Asparagus, Green Asparagus, Baby Tomatoes, Feta Cheese,  
French Beans, Zucchini, Butter Lettuce & Aged Sherry Vinaigrette

風乾火腿、白蘆筍、青蘆筍、小番茄、菲達芝士、  
法邊豆、意大利青瓜、牛油生菜及陳年雪莉油醋

 (Vegetarian Option Available 可選素菜沙律)

### STARTER 頭盤

BALTIC HERRING TASTER 波羅的海希靈魚三重奏

Marinated with Mustard, Tomatoes, Onion & Dill Potatoes  
醃芥末、番茄、洋蔥及刁草薯仔

### MAIN COURSES 主菜

 GRILLED GRASS-FED AUSTRALIAN TOMAHAWK STEAK 香烤澳洲草飼斧頭牛扒(42oz 安士)

Prime Vegetables, Golden Mashed Potatoes & Red Wine Sauce  
優質蔬菜、黃金薯蓉及紅酒汁

(Served with Carving Trolley 專人席前服務)

 NORDIC SEAFOOD STEW 北歐濃湯燴海鮮

Atlantic Lobster (whole), Norwegian Smoked Salmon, Organic Blue Mussels,  
Organic Baby Clams, Lobster & Salmon Bisque

大西洋龍蝦(全隻)、挪威煙三文魚、有機藍青口、有機甜蜆及龍蝦三文魚濃湯

### DESSERT 甜品

 DESSERT PLATTER 甜品拼盤

HK\$3,188 FOR FOUR PERSONS 四位用

 Signature 招牌菜 /  Vegetarian 素菜  
Subject to 10% Service Charge 另收取加一服務費