

# FINOS

Finland • Iceland • Norway • Denmark • Sweden

## NORDIC SEAFOOD BISQUE FESTIVE CASSEROLE SET 北歐海鮮濃湯盆菜套餐

### PARMA HAM SALAD 巴馬火腿沙律

Parma ham, asparagus, cherry tomatoes, feta cheese, French beans, zucchini & aged sherry vinaigrette

巴馬火腿、蘆筍、車厘茄、菲達芝士、法邊豆、意大利青瓜及陳年雪莉油醋

 **vegetarian option available** 可選素菜沙律

### BALTIC HERRING TASTER 波羅的海希靈魚三重奏

marinated with mustard, tomato, onion & dill potatoes

醃芥末、番茄、洋葱及刁草薯仔

### PORCINI MUSHROOM SOUP 牛肝菌蘑菇湯

mushrooms & truffle cream with sour dough toast

蘑菇及松露忌廉配烤酸種麵包片

## NORDIC SEAFOOD BISQUE FESTIVE CASSEROLE 北歐海鮮濃湯盆菜

roasted crispy pork belly, grilled French spring chicken, jade whelks, pan-fried tiger prawns, fresh blue mussels, seared Hokkaido scallops, roasted rosemary fingerling potatoes, broccoli, zucchini, baby carrot, sour dough with garlic butter & Nordic lobster bisque

脆皮豬腩肉、燒法國春雞、翡翠螺、香燒虎蝦、鮮活藍青口、輕煎北海道帶子、迷迭香焗手指薯仔、西蘭花、意大利青瓜、甘筍苗、香蒜牛油焗酸種麵包及北歐龍蝦濃湯

## NORDIC WILD BLUEBERRY FRANGIPANE CAKE 北歐野藍莓杏仁蛋糕

MÖVENPICK vanilla ice-cream, mixed berries & berry sauce

MÖVENPICK 雲呢拿雪糕、新鮮雜莓及雜莓汁

HK\$ 2,388 FOR 4 PERSONS 四位用

+HK\$88 PER PERSON FOR FREE FLOW OF SELECTED BEER

每位另加港幣 \$88 即可無限暢飲精選啤酒

30 minutes preparation time for Nordic seafood bisque festive casserole 北歐海鮮濃湯盆菜製作需時 30 分鐘

Available between 21 January and 9 February from 6pm - 10pm 於1月21日至2月9日晚上6時至10時供應

Subject to a 10% service charge 另收取加一服務費

 **vegetarian 素菜**