

## STARTERS 前菜

### COLD 冷盤

-  **NORDIC SEAFOOD PLATTER 北歐海鮮拼盤 (For Two 兩位用)** \$698  
*Atlantic Lobster (whole), Gravad Scallops, House-Smoked Shrimps, Blue Mussels, Baby Clams, Cold-Smoked Salmon, Seared Salmon & Pickled Salmon*  
 大西洋龍蝦(全隻)、漬帶子、自家煙燻蝦、藍青口、甜蜆、冷煙燻三文魚、輕煎三文魚及醃三文魚
-  **SALMON IN SIX WAYS 挪威三文魚驚喜六重奏** \$228  
*Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax & Smoked Salmon Roe*  
 冷燻、輕煎、慕絲、醃製、紅菜頭漬及煙燻三文魚子
- BEETROOT GRAVAD LAX SALMON 甜菜根漬三文魚** \$198  
*Traditional 24hours Cured Norway Salmon Fillet, Sliced Thinly, Zucchini, Passion Fruits & Sour Cream*  
 傳統24小時醃漬薄切三文魚柳、意大利青瓜、熱情果及酸忌廉
- KATKARAPU CARPACCIO 西班牙大紅蝦薄片** \$198  
*Harenga Caviar, Pickled Vegetables, Marinated Mustard Seeds & Chardonnay Vinegar Pearls*  
 希靈魚子醬、醃漬蔬菜、醃芥末籽及白酒醋珍珠
-  **BALTIC HERRING TASTER 波羅的海希靈魚三重奏** \$168  
*Marinated with Mustard, Tomato, Onion & Dill Potatoes*  
 醃芥末、番茄、洋蔥及刁草薯仔

### SOUP 湯

- ROASTED LOBSTER & SALMON SOUP 香烤龍蝦濃滑三文魚湯** \$148  
*Diced Lobster, Dill Gravad Lax Salmon with Figs Crisps & Extra Virgin Olive Oil*  
 龍蝦肉、刁草漬三文魚配無花果脆片及特級初榨橄欖油
- FOAMY GREEN PEA SOUP 泡沫豌豆湯** \$128  
*Slow-poached Egg & Pancetta*  
 慢煮水波蛋及意式煙肉

### SALAD 沙律

- PARMA HAM SALAD 巴馬火腿沙律** \$178  
*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)
-  **ROASTED BEETROOT TARTARE & AVOCADO SALAD 香烤甜菜根他他及牛油果沙律** \$168  
*Mango Yolk, Roasted Hazelnuts, Präst Cheese & Buttermilk Sauce*  
 芒果蛋黃、烤榛子、瑞典半軟硬芝士及白脫牛奶汁

## MAIN COURSES 主菜

-  **GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK (42oz 安士)** **\$1588**  
**香烤美國穀飼黑安格斯斧頭扒**  
*Free Flow French Fries, Prime Vegetables & Red Wine Sauce*  
 無限添加脆炸薯條、優質蔬菜及紅酒汁  
 (Served with Carving Trolley 專人席前服務)
-  **NORDIC SEAFOOD STEW 北歐濃湯燴海鮮** **\$788**  
*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  
 (An additional of HK\$388 for an extra Atlantic lobster 另加大西洋龍蝦每隻港幣\$388)
- GRILLED NATURAL US BEEF RIB-EYE STEAK 香烤美國純天然肉眼扒** **16oz 安士 \$728**  
*Prime Vegetables, Fried Truffle Potatoes & Red Wine Sauce* **10oz 安士 \$528**  
 優質蔬菜、炸松露薯仔及紅酒汁
-  **ROASTED NATURAL FREE RANGE CHICKEN 香烤天然放養雞** **Whole 全隻 \$528**  
*Roasted Zucchini, Baby Carrots & Rosemary Garlic Butter Sauce* **Half 半隻 \$288**  
 烤意大利青瓜、甘筍苗及露絲瑪莉香蒜牛油汁  
 (35 minutes preparation time for a half of roasted chicken 半隻烤雞製作需時35分鐘)  
 (An hour preparation time for a whole roasted chicken 全隻烤雞製作需時1小時)
-  **ROASTED IBÉRICO LAMB TENDERLOIN 香燒伊比利亞羊仔柳** **\$398**  
*Potato Purée with Mustard Seeds, Spring Vegetables & Black Currant Sauce*  
 芥末籽薯蓉、春季蔬菜及黑加侖子汁
- HOUSE-SMOKED SALMON FILLET 自家煙燻挪威三文魚柳** **\$398**  
*Creamed Morel Mushrooms, Fingerling Potatoes & Dill Sauce*  
 配忌廉羊肚菌、手指薯仔及刁草汁
-  **SLOW-COOKED US BEEF SHORT RIBS 慢煮美國牛肋骨** **\$398**  
*Golden Mashed Potatoes, Vegetables Ragout & Cognac Gravy*  
 黃金薯蓉、燉菜及干邑肉汁
- PANFRIED SILVER COD FILLET 輕煎銀鱈魚柳** **\$398**  
*Pumpkin Mashed Potatoes, Roasted Tomatoes, Grilled Leek & Thyme Cream Sauce*  
 南瓜薯蓉、烤蕃茄、香燒韭蔥及百里香忌廉汁
-  **HOME-MADE FINNISH MEATBALLS 自家製芬蘭肉丸** **\$288**  
*Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries & Cognac Gravy*  
 牛肉及豬肉丸、薯蓉、越橘莓蓉及干邑肉汁
-  **ASPARAGUS RISOTTO WITH GRILLED BABY CARROTS** **\$268**  
**蘆筍意大利燴飯伴烤甘筍苗**  
*Toasted Walnuts & Goat Cheese*  
 烤核桃及山羊芝士

## DESSERT 甜品

-  **FINDS SIGNATURE DESSERT PLATTER FINDS 招牌甜品拼盤 (For Four 四位用)** \$328  
 DAIM Parfait, Classic Cheesecake & Chef Selection  
 DAIM 芭菲、經典芝士蛋糕及廚師精選
-  **DAIM PARFAIT | DAIM 芭菲** \$128  
 Mixed Berries & Chocolate (Inspired by Swedish DAIM Candy Bar)  
 新鮮雜莓及朱古力 (靈感源自瑞典傳統朱古力品牌 DAIM)
- APPLE CRUMBLE WITH CINNAMON 肉桂蘋果金寶** \$128  
 MÖVENPICK Vanilla Ice-cream  
 MÖVENPICK 雲呢拿雪糕
- FRESH FRUITS & BERRIES SALAD 鮮果及雜莓沙律** \$128  
 Whipped Cream  
 鮮忌廉
- RASPBERRY GREEK YOGHURT CAKE 紅莓希臘乳酪蛋糕** \$128  
 Almond Crisps & Fresh Berries  
 杏仁薄片及新鮮雜莓
-  **LINGONBERRY CREAM CHEESE MOUSSE CAKE 越橘莓忌廉芝士慕絲蛋糕** \$128  
 Meringues, Lingonberry Jelly & Mixed Berry Sorbet  
 蛋白脆餅、越橘莓果凍及雜莓雪葩
- MÖVENPICK SORBET OR ICE-CREAM MÖVENPICK 雪葩或雪糕** \$108  
 (Please check with your server for daily selection 請向我們的職員查詢是日口味)  
 With Puff Pastry & Fresh Berries  
 配千層酥皮及新鮮雜莓