

NORDIC AUTUMN 4-COURSE SET DINNER
北歐秋季四道菜美饌晚餐

HK\$ 588 per person 每位

WINE PAIRING | \$88/glass 杯 | \$168 / 2 glasses 杯 | \$238 / 3 glasses 杯

Available from 6pm to 10pm 於晚上6時至10時供應

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

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

ÅLAND STYLE SMOKED COD FISH CAKES

奧蘭式煙燻鱈魚餅

Golden Beetroot, Sea Asparagus & Remoulade Sauce
黃金甜菜頭、海蘆筍及雷莫拉醬

or 或

NORTH SEA BROWN CRAB SALAD

北海麵包蟹沙律

Cucumber, Fennel, Avocado & Trout Caviar Sauce
青瓜、茴香、牛油果及鱒魚子汁

or 或



SALMON IN SIX WAYS

挪威三文魚驚喜六重奏

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

+ HK\$148

SMOOTH JERUSALEM ARTICHOKE SOUP

耶路撒冷雅枝竹濃湯

Black Truffle Crème
黑松露忌廉

or 或



SMOOTH ROASTED LOBSTER & SALMON SOUP

香烤龍蝦濃滑三文魚湯

Dill Gravad Lax Salmon with Fig Crisps & Extra Virgin Olive Oil
刁草漬三文魚配無花果脆片及特級初榨橄欖油

+ HK\$48

SIGNATURE BEETROOT RISOTTO

招牌甜菜頭意大利燴飯

Autumn Vegetables, Danish Feta Cheese & Roasted Hazelnuts
秋季蔬菜、丹麥菲達芝士及烤榛子

or 或



SLOW-ROASTED VENISON TENDERLOIN

慢烤鹿肉柳

Celeriac Purée, Baby Carrots, Green Beans, Lingonberry & Red Wine Sauce
芹菜蓉、迷你蘿蔔、四季豆及越橘紅酒汁

or 或

CRISPY 'BREAD SKIN' LEMON SOLE FILLET

香脆麵包焗檸檬魚柳

Oven-Roasted Pumpkin, Sautéed Kale & Crown Dill Sauce
烤焗南瓜、炒羽衣甘藍及刁草汁

CAKE OF THE DAY

是日精選蛋糕

SERVED ON THE TROLLEY 席前餐車形式供應

Mixed Fruits
新鮮雜果

or 或



'DAIM' PARFAIT | DAIM 芭菲

Fresh 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)

+ HK\$48



Signature 招牌菜



Vegetarian 素菜