


## STARTERS 前菜

-  **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
- FINDS 'TOAST SKAGEN' 北歐蝦醬多士** **\$198**  
*Icelandic Prawns, Dill Mayonnaise, Lemon, Trout Caviar & Brioche*  
 冰島蝦、刁草蛋黃醬、檸檬、鱒魚子及法式牛油麵包
- CRISPY SCALLOP & HALIBUT MOUSSE 香脆帶子及比目魚慕絲** **\$198**  
*Fresh Cucumbers in Tarragon Sour Cream, Red Radish & Lobster Sauce*  
 新鮮黃瓜龍蒿酸忌廉、櫻桃蘿蔔及龍蝦汁
-  **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

## 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)
- GREEN ASPARAGUS SALAD 綠蘆筍沙律** **\$188**  
*Roasted Tomatoes & Västerbotten Cheese Espuma*  
 烤番茄及瑞典硬芝士

## 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 SPRING CHICKEN BROTH 北歐泡沫春雞燉湯** **\$128**  
*Spring Chicken Frikadeller & Spring Vegetables in Creamy Chicken Broth*  
 忌廉雞湯配丹麥春雞肉丸及春季蔬菜

## 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 | 30 minutes preparation time 製作需時 30 分鐘)
-  **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)
- 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
-  **SPRING LAMB TENDERLOIN 香燒羊仔柳** **\$398**  
*Braised Yellow Beetroot, Brussels Sprout Leaves, Herb Crust & Thyme Red Wine Sauce*  
 焗黃甜菜頭、抱子甘藍葉、香草碎及百里香紅酒汁
- LIGHTLY-SMOKED COD FISH FILLET 煙燻銀鱈魚柳** **\$398**  
*Emmer Wheat 'Risotto', Baby Spinach & Blue Mussel Sauce*  
 二粒小麥意大利飯、嫩菠菜及藍青口汁
-  **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
-  **WHITE ASPARAGUS RISOTTO 招牌白蘆筍意大利燴飯** **\$298**  
*White Asparagus, Grana Padano & Fresh Chervil*  
 白蘆筍、帕達諾芝士及新鮮法國番茜

 Signature 招牌菜 /  Vegetarian 素菜

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

## 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)
- STRAWBERRIES & VANILLA 士多啤梨配雲呢拿慕絲** **\$128**  
*Strawberries & Madagascar Vanilla Mousse*  
 新鮮士多啤梨及馬達加斯加雲呢拿慕絲
- FRESH FRUITS & BERRIES SALAD 鮮果及雜莓沙律** **\$128**  
*Whipped Cream*  
 鮮忌廉
- CAKE OF THE DAY (Serve on the Trolley) 是日精選蛋糕 (席前餐車形式供應)** **\$88**  
*Mixed Fruits*  
 新鮮雜果
- 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)  
*Fresh Berries*  
 新鮮雜莓