


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、鮮蜆、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
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
- YELLOWTAIL TARTARE 油甘魚他他** \$198
Avocado, Golden Beetroot, Pickled Radish, Rhubarb & Cucumber Juice
 牛油果、黃金甜菜頭、醃漬蘿蔔、大黃及青瓜汁
-  **POACHED GREEN ASPARAGUS 水煮青蘆筍** \$198
Parma Ham, Parmesan Cheese, Almonds, Egg Yolk Crème & Black Garlic Sauce
 巴馬火腿、巴馬臣芝士、杏仁、煙燻蛋黃醬及黑蒜汁
(Vegetarian Option Available 另設素菜選擇)
-  **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、洋葱及刁草薯仔

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)

SOUP 湯

-  **CREAMY BLUE MUSSEL SOUP 藍青口濃湯** \$148
Fennel, Celery, Vermouth, Shallots & Cream
 茴香、芹菜、苦艾酒、青蔥及忌廉
-  **ROASTED CAULIFLOWER & LEEK SOUP 香烤椰菜花大蒜湯** \$128
Sautéed Artichokes, Croutons & Chive Oil
 輕炒雅枝竹、麵包粒及香蔥油

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、有機鮮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 \$328
 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
-  **GRILLED BLACK ANGUS MB6+ BEEF STRIPLOIN 香烤黑安格斯 MB6+ 西冷** \$398
Roasted Garlic Purée, Sautéed Broccolini, Fingerling Potatoes & Port Wine Sauce
 烤蒜蓉泥、香炒西蘭花苗、手指薯仔及砵酒汁
- PARCHMENT-POACHED BLACK COD FILLET 紙封黑鱈魚柳** \$398
Baby Clams, Fingerling Potatoes, Fennel, Capers & Cherry Tomatoes
 鮮蜆、手指薯仔、茴香、酸豆及車厘茄
-  **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
-  **SAFFRON & SPRING PEA RISOTTO 番紅花青豆意大利燴飯** \$298
White Beech Mushrooms, Goat Cheese & Toasted Pine Nuts
 白玉菇、羊奶芝士及烤松子仁

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)
- CARAMELISED PEAR CRUMBLE 焦糖梨子配脆餅碎** **\$128**
Thyme & Blueberry Cheesecake Ice-cream
 百里香及藍莓芝士蛋糕雪糕
- 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)** **\$108**
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