

SALMON IN SIX WAYS | 挪威三文魚驚喜六重奏 *Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe*

冷燻·輕煎·慕絲·醃製·紅菜頭漬及燻三文魚籽

or

SMOKED 'SKREI' CODFISH CAKES | 煙燻挪威鱈魚餅*Arctic Shrimp Salad, Smoked Trout Roe, Bell Pepper Sauce*

北冰洋蝦沙律·煙燻鱈魚籽·甜椒汁

or

DANISH PORK & PISTACHIO TERRINE | 丹麥豬肉開心果批*Mixed Herb Salad, Capers Dressing, Rowanberry Jelly*

丹麥純天然豬肉·香草沙律·水瓜柳醬及花楸漿果啫喱

or

BEETROOT, GOLDROOT & BERRIES | 甜菜根、黃金甜菜及雜莓 *Roasted Beets, Watercress, Raspberries, Blueberry Dressing*

烤甜菜·西洋菜·紅桑子及藍莓汁

'SKREI' CODFISH CHEEK & KING CRAB SOUP | 挪威鱈魚帝王蟹湯*Tarragon Crème*

龍蒿忌廉

POACHED 'SKREI' CODFISH FILLET | 浸煮挪威鱈魚柳*Pan-fried Sea Asparagus, Brussel Sprouts, Quail Eggs, Crown Dill Sauce*

香煎海蘆筍·椰菜苗·鵪鶉蛋·刁草汁

or

HOUSE-SMOKED SALMON FILLET | 自家煙燻挪威三文魚 *Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce*

忌廉羊肚菌·手指薯仔及刁草汁

or

LIGHTLY SMOKED VENISON TENDERLOIN | 輕煙黃麋柳 *Porcini & Barley 'risotto', White Carrots, Pickled Pumpkin, Black Currant Sauce*

牛肝菌大麥意大利燴飯·白蘿蔔·醃南瓜·黑加侖子汁

or

GRANDMOTHER IDA'S MEATBALLS | 家傳秘製牛肉豬肉丸*Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy*

薯蓉·越橘莓蓉及干邑汁

or

BEETROOT RISOTTO WITH HAZELNUTS | 榛子紅甜菜頭意大利燴飯 *Spring Vegetables, Danish Feta Cheese*

配春色蔬菜及丹麥芝士

DESSERT*Choose Your Favourite Dessert*

自選甜品

3-Course Skrei Codfish Tasting Menu \$568 Per Person**4 Courses \$588 Per Person | 5 Courses \$668 Per Person**

挪威鱈魚三道菜晚餐每位 568 元 | 四道菜每位 588 元 | 五道菜每位 668 元

Vegetarian /  SignatureAll prices are in Hong Kong Dollars
10% service charge applies