



## Dinner

### *APPETIZERS* 開胃菜

A Selection of Fruit w/Fresh Mint

精選水果及薄荷冷盤

Grilled Vegetable Terrine

什錦蔬菜煲冷盤

Shrimp Cocktail 蝦仁冷盤盅

Feuilleté with Mushroom and Cream Herb Sauce

奶油磨菇冷盤

### *SOUPS* 湯類

Roasted Tomato Bisque

奶油番茄濃湯

Oriental Vegetable Consommé

東方式蔬菜清湯

Chilled Pear and Honey

蜜汁水梨冷湯

### *ENTREES* 主菜

Cape Hake

去骨菲力附柑橘醬配料

Orecchiette with Smoked Salmon

番茄、豌豆義大利麵食拌燻鮭魚

Tender Young Roasted Chicken 烤童子雞

Veal Piccata 犢牛腰脊肉拌以時令蔬菜

Prime Rib 紅酒味黑胡椒肋骨牛排

### *DESSERTS* 甜點

Chocolate Croquant Royale 皇家巧克力鬆糕

Crème Brûlée 法式奶油蛋糕

Swan Puff with Chocolate Sauce 天鵝形巧克力泡夫蛋糕

Apple Pithivier with Blueberry 魚形蘋果附蘭姆和香草汁

No Sugar Added Orange Flan Custard 無糖橘味餡餅

Vanilla Ice Cream 香草冰淇淋



**SALADS 生菜沙拉**

Tossed Spinach Salad with Bacon Bits

菠菜、燻肉粒、水煮蛋綜合沙拉

Mesclun Lettuce topped with fine julienne of Red Bell Pepper

紅甜椒萵苣沙拉

**THE WINE STEWARD SUGGESTS 酒類**

White Wine 白葡萄酒

Chardonnay, Edna Valey

Red Wine 紅葡萄酒

Merlot, Rutherford Ranch, Napa Valley

若想參考價目或其他茗酒，請向服務生索取點酒單(Wine List)。

為支持全球保育措施，如想飲冰水請向服務生索取。

**DESSERTS 甜點**

Rum Raisin Ice Cream 蘭姆葡萄乾冰淇淋

No Sugar Added Ice Cream 無糖冰淇淋

Low-Fat Buttermilk Ice Cream with Lychees

低脂荔枝牛乳冰淇淋

Today's Sherbet 今日雪花冰

**BEVERAGES 飲料**

Freshly Brewed Regular Coffee 現煮咖啡

Decaffeinated Coffee 去咖啡因咖啡

Iced Coffee 冰咖啡

Herbal Tea 香草茶

Hot Chocolate 熱巧克力

Tea 紅茶

Iced Tea 冰紅茶

Milk 牛奶