

Dinner Set

西 式 套 餐

Soup

Soup of The Day
精選餐湯

or

Lobster Bisque (Add \$20)
法式龍蝦湯

Main

Grilled Pork Rack with Vegetables and
Potatoes, Strawberry Gravy Sauce
香烤黑豚豬鞍伴薯菜, 草莓燒汁

or

Baked Sea Bass en Papillote
香焗意式紙包海鱸魚

or

Scallops with Linguine alle Vongole
白酒帶子蜆肉扁意粉

or

Charcoal Grilled US Prime Sirloin Steak (Add \$20)
Gravy Sauce
炭燒美國頂級西冷牛扒, 燒汁

Dessert

Ice Cream (Chocolate or Coconut)
雪糕 (朱古力或椰子)

or

Homemade Tokyo's No. 1 Cheesecake (Add \$35)
自家日本東京No.1 芝士蛋糕

\$188 / Person
每位

Soup

Soup of The Day
精選餐湯

or

Lobster Bisque (Add \$20)
法式龍蝦湯

Main

Grilled Beef Tenderloin with Truffle, Gravy Sauce
Pan Seared Duck Liver Black (Add \$20)

Grilled King Prawn (Add \$38)

香烤安格斯牛柳, 黑松露燒汁

香煎鴨肝 (加\$20)

香烤大蝦 (加\$38)

or

Charcoal Grilled US Prime Rib Eye Steak (Add \$20)
炭燒美國頂級肉眼牛扒

Dessert

Ice Cream (Chocolate or Coconut)
雪糕 (朱古力或椰子)

or

Homemade Tokyo's No. 1 Cheesecake (Add \$35)
自家日本東京No.1 芝士蛋糕

\$248 / Person
每位

Soup

Black Truffle And Mushroom Soup
黑松露野菌磨菇湯

or

Lobster Bisque (Add \$20)
法式龍蝦湯

Second Course

Black Truffle with Tortellini
黑松露意大利小雲吞

or

Baked Escargots with Mashed Potatos (6 pieces)
法式香草焗田螺配薯蓉 (6 隻)

Main

Sea Salt Baked US Prime Rib Eye Steak
with Fresh Herbs
香草海鹽烤焗美國頂級肉眼牛扒

Dessert

Ice Cream (Chocolate or Coconut)
雪糕 (朱古力或椰子)

or

Homemade Tokyo's No. 1 Cheesecake (Add \$35)
自家日本東京No.1 芝士蛋糕

\$288 / Person
每位

Minimum for 2 Persons
適用於2位或以上

+\$20 With Coffee / Tea / Special Drinks 加配咖啡 / 茶或特色飲品 | +\$55 With House Red, White Wine 加配紅、白酒 / Glass 杯