



DELUXE WINE PAIRING

This is "Love" for the Palate

Parma Ham Salad

Seasonal Vegetables and Pomelo Vinaigrette

巴馬火腿時令蔬菜沙律·柚子油醋汁

Louis Jadot Bourgogne Aligoté 2015, France

or 或

Lobster Fennel Salad +HK\$80

Frisée, Romaine Lettuce and Citrus Fennel Vinaigrette

龍蝦茴香沙律·菊苣·羅馬生菜·柑橘茴香汁

Cà ed Balos Moscato d'Asti 2014, Italy



Seared Japanese Scallop

Topped with Feta Cheese, Tomato, Scallion and Cucumber Salsa

輕煎日本帶子·羊奶芝士·番茄·香蔥·青瓜莎莎

Henri Bourgeois Sauvignon Blanc 2014, Sancerre, France

or 或

Roasted Foie Gras & Sliced Granny Smith +\$100

Blueberry Balsamic Vinaigrette

燒鵝肝配青蘋果·藍莓油醋汁

Domaine Nicolas Rossignol Bourgogne Rouge 2014, France



Char-grilled USDA Rib Eye Steak 10oz

Roasted Herb Potato, Pommery Mustard, Red Peppercorn Sauce and Red Wine Gravy

燒美國肉眼扒·烤香草薯仔·芥末籽醬·紅胡椒汁·紅酒燒汁

Château d'Aurillac Haut Medoc 2009, Bordeaux, France

or 或

Pan-fried Herbs & Pistachio Crusted Grouper

Potato Purée, Seasonal Vegetables and Lobster Sauce

香煎石斑魚配香草開心果·香滑薯蓉·時令蔬菜·龍蝦汁

Elk Cove Riesling, Oregon, USA



Trio Cheese Platter

Brie, Cheddar and Chef's Choice of the Day

芝士三重奏

Dow's 10 Year Old Tawny Port

or 或

Paylova

Assorted Berries and Passion Fruit Dressing

雜莓蛋白脆餅·熱情果汁

Robert Weil Riesling Tradition 2013, Rheingau, Germany

Per Person 每位

Citi Exclusive Price 專享價 \$758

Original Price 原價 \$888

Each additional glass of the above wine 加享以上葡萄佳釀每杯+\$110

Subject to 10% service charge. Citi Exclusive Price is only for Citi Credit Cards issued by Citibank (HK) Ltd.

Cardholders must settle the whole payment by eligible cards. Citi Exclusive Price cannot be used in conjunction with other promotions or cash vouchers.

另加一服務費。Citi專享價只適用於花旗銀行(香港)有限公司所發行之Citi信用卡。信用卡用戶須以認可信用卡全數簽賬。Citi專享價不可與其他推廣優惠及現金禮券同時使用。

LAWRY'S CLASSICS

Cream of Mushroom

鮮雜菌湯

or 或

Lobster Bisque (+HK\$60)

龍蝦濃湯

or 或

Crabmeat au gratin (+\$100)

法式芝士焗釀蟹蓋



The Famous Original Spinning Bowl Salad

冰旋翡翠沙律

CornerStone Brut, France



Roasted Prime Rib of Beef au jus - California Cut \$578

Mashed Potatoes and Yorkshire Pudding

特級燒牛肉 - 加州薄切 . 香滑薯蓉 . 英式烘薄酥餅

Lawry's Private Label Cabernet Sauvignon, California

or 或

Pan-fried Sea Bass and Japanese Scallops \$548

Mashed Potatoes, Grilled Vegetables and Champagne Cream Sauce

香煎鱸魚配日本帶子 . 香滑薯蓉 . 烤蔬菜 . 香檳忌廉汁

Lawry's Private Label Chardonnay, California

or 或

Grilled Baby Lamb Rack \$538

Roasted New Potatoes, Sautéed Vegetables and Red Wine Sauce

燒幼嫩羊架 . 燒新薯 . 炒蔬菜 . 紅酒汁

Lawry's Private Label Merlot, California

- Additional Course -

Atlantic Lobster Tail 大西洋龍蝦尾 (+\$120)

One Tail . Drawn Butter and Lemon Wedge

單隻大西洋龍蝦尾 . 牛油清 . 鮮檸檬



Tiramisu

提拉米蘇

Lawry's Private Label Chardonnay, California



Coffee or Tea

咖啡或茶

Elevate your dinner experience with wine pairing at featured price \$208

以優越價 \$208 享用葡萄佳釀配搭以上菜式

Subject to 10% service charge. All prices cannot be used in conjunction with other promotional offers

另加一服務費 . 所有價格不可與其他推廣優惠或折扣同時使用



Takeaway a bottle of Lawry's Private Label at special price \$200 (original \$390)

以優惠價每瓶\$200購買自家品牌葡萄酒(原價\$390) . 只適用外賣飲用