

Club@28

Hong Kong Restaurant Week Spring 2023

4-Course Dinner Menu

四道菜晚餐餐單

Appetizer 前菜

Smoked Duck Breast, Truffle Potato Salad

Apple Slaw and Yogurt Cream

煙鴨胸松露薯仔沙律

配蘋果絲及乳酪醬

Or 或

Sliced Prosciutto Ham, Marinated French Bean Salad

Torched Fig and Sourdough Chip

意大利風乾火腿法邊豆沙律

配火炙無花果及酸種麵包脆片

Or 或

Panko-crusted Blue Crab Meat Croquettes

Radish Rocket Salad and Yuzu Tartare Sauce

香脆炸藍蟹肉餅

配蘿蔔芝麻菜沙律及柚子他他醬

Soup 湯

Wild Mushroom Cream Soup

Truffle Oil and Toasted Almond

野菌忌廉湯

配松露油及杏仁片

Entrée 主菜

Pan-roasted Chilean Seabass Fillet
Cauliflower MousseLine, Baby Asparagus, Caviar Beurre Blanc

香煎智利鱸魚柳

配椰菜花蓉、露筍苗及魚子醬牛油汁

Or 或

Oven-baked Pistachio-crusted Australian Lamb Loin

Fondant Potato, Sautéed Spinach, Thyme Jus

開心果脆焗澳洲羊柳

配薯仔、炒菠菜苗及百里香燒汁

Or 或

Grilled U.S Prime Striploin Steak
Confit Potato, Broccolini, Merlot Reduction

香烤美國頂級西冷牛扒

配油封薯仔、西蘭花苗及梅洛紅酒汁

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Dessert 甜品

Black Truffle Honey Parfait
Bamboo Charcoal Cocoa Tuile

黑松露蜜糖芭菲

配竹炭可可脆片

Or 或

Mille Feuille with Forest Berries
Madagascar Vanilla Ice Cream

野莓千層酥

配馬達加斯加雲呢拿雪糕

HK\$438