

Autumn Gastronomic Set Dinner

Lyonnaise Salad

Bacon, Coddled Egg, Dijon Mustard Dressing

or

Mushroom Soup

Yunnan Mushrooms, Croutons, Fresh Cream



Steak Frites

8oz USDA Rib Eye, Béarnaise

or

Seared Seabass

French Beans, Sauce Vierge

or

Premium Barbecue Pork Rice

Premium BBQ Pork, Organic Japanese Fried Egg,

Japanese Rice with Aged Soy Sauce

(Additional \$30)



Tart of the day

A Glass of Prosecco per person

VICTORIA DOCKSIDE,
18 SALISBURY ROAD, TSIM SHA TSUI, KOWLOON, HONG KONG

hongkong.restaurantreservations@rosewoodhotels.com

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里昂沙律

煙肉、半熟雞蛋、法式芥末醬

或

蘑菇忌廉湯



美國肉眼牛扒 (8盎司)

法式蛋黃醬

或

香煎鱸魚

法邊豆、初榨橄欖油醬

或

神級叉燒飯

蜜汁叉燒、日本有機煎蛋、
山形大米葱油飯配古方秘製陳年醬油
(另加 \$30)



是日餅撻

每位可享意大利氣泡酒一杯

香港九龍尖沙咀梳士巴利道 18 號
Victoria Dockside