



CLARENCE

CLARENCE DINNER SET MENU

Menu created with seasonal ingredients.

STARTER

Prawn Jelly / Avocado / Cocktail Sauce
海蝦啫喱 / 牛油果 / 雞尾酒汁

OR

Hanger Steak Beef Tartare / Butter Lettuce / Crispy Baguette
牛腹肉韃靼 / 奶油生菜 / 脆法包

OR

Lobster / Butter Lettuce / Avocado / Burrata Cheese / Sherry Vinegar Dressing (+\$58)
龍蝦 / 奶油生菜 / 牛油果 / 布拉塔芝士 / 雪莉醋醬汁 (+\$58)

OR

White Asparagus Cream / L'oeuf parfait 63°C / Cèpes Foam
白露筍忌廉 / 63°C 雞蛋 / 牛肝菌泡沫

YAKIFRENCHY (CHOOSE 2 / PERSON)

Confit Red Pepper / Herb Sauce
紅燈籠椒 / 香草醬

OR

Scallops / Seaweed Butter
日本帶子 / 紫菜牛油

OR

Pork Pluma / Soy
黑毛豬肋眼 / 秘製醬汁

OR

Chicken Breast / Mozzarella / Parma Ham / Sage
雞胸 / 水牛芝士 / 巴瑪火腿 / 鼠尾草

MAIN COURSE

Scorpion Fish / Charcoal / Bell Pepper Vierge Cherry Vinegar
蠍子魚 / 炭燒 / 甜椒醋

OR

Prawn Masala with Venere Rice
Masala 海蝦黑米飯

OR

Lamb Rack / Couscous / Harissa Sauce
秘製羊架 / 古斯米 / 乳酪香料醬

OR

Westholme Beef Tenderloin M4 / Charcoal / Pepper Sauce / Parsnip (+\$78)
M4牛柳 / 炭燒 / 黑椒醬汁 / 白甘荀 (+\$78)

OR

Yellow Chicken Cooked Flat / Crispy Potato / Chicken Jus (For two guests sharing +\$188 / person)
1.2Kg
黃油雞 / 脆薯 / 雞汁 (兩位用 +\$188 / 每位)

DESSERT / CHEESE

Hot Camembert / Baguette / Honey (+\$38)
熱溶金文畢 / 法包 / 蜜糖 (+\$38)

OR

Sicilian Pistachio Crème Brulée
法式焦糖燉蛋 / 開心果

OR

Croffle / Salted Caramel / Normandy Milk Ice Cream
牛角酥窩夫 / 焦糖海鹽醬 / 牛奶雪糕

OR

Hot Chocolate Moelleux / Normandy Milk Ice Cream (For two guests sharing / Preparation Time 15mins)
朱古力心太軟 / 牛奶雪糕

DINNER SET MENU \$788/PERSON

3 OR 5 GLASS SOMMELIER EXPERIENCE WINE PAIRING \$588 / \$888

All prices are in Hong Kong dollars and subject to 10% service charge.