

# 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  
白露荀忌廉 / 63°C 雞蛋 / 牛肝菌泡沫

OR

Aubergine Purée / Mozzarella Jelly / Sun-dried Tomato / Baguette  
茄子醬 / 水牛薄芝士啫喱 / 蕃茄乾 / 法包

## 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

Marinated Lamb Rack / Spices  
秘製羊架 / 香料

OR

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

OR

Boston Lobster / Masala Sauce +\$56  
波士頓龍蝦 / Masala醬

## MAIN COURSE

Yellow Tail / Courgette Violon / Assorted Mushroom Sauce  
油甘魚 / 西葫蘆 / 雜菌汁

OR

Prawn Masala with Venere Rice  
Masala 海蝦黑米飯

OR

Pork Pluma / Soy Sauce / Mixed Bell Pepper / Crunchy Vegetables  
黑毛豬肋眼 / 秘製醬汁 / 燈籠椒 / 爽脆蔬菜

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  
法式焦糖嫩蛋 / 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**