

PRIX FIXE DINNER MENU TSEUNG KWAN O

TUESDAY – THURSDAY | 21ST - 23RD SEPTEMBER & 28TH - 30TH SEPTEMBER

\$260 PER PERSON | MINIMUM 2 PERSON | STARTER & MAIN COURSE
INCLUDING A GLASS EXCUSE MY FRENCH 2019, PINOT NOIR, LANGUEDOC-ROUSSILLON, FR

STARTER 前菜

choose one per person 任擇其一

CHICKEN LIVER PARFAIT

crisp chicken skin and pickled daikon
雞肝凍、脆雞皮、醃大根蘿蔔

OR

CAESAR SALAD

Baby gem, cos lettuce, white anchovy and prosciutto
凱撒沙律、迷你生菜、白鯧魚、巴馬火腿

MAIN COURSE TO SHARE
主菜共享

WHOLE ROAST TE MANA LAMB SHOULDER RACK

Duck fat potatoes, cauliflower gratin and Heirloom
tomato salad, whipped burrata and basil
Te Mana 羊肩、薯仔、椰菜花、番茄沙律、
burrata 芝士、羅勒

DESSERT 甜品 | add on \$50

PÂTISSERIE WITH CRÈME FRAÎCHE

自選甜品配法式酸忌廉

WEEKEND
FAMILY ROAST

\$680 PER SET | FRIDAY TO SUNDAY
SUGGESTED FAMILY OF FOUR
PRE-ORDER 24 HOURS IN ADVANCE

MAIN COURSE 主菜

RANGERS VALLEY WAGYU TRI TIP ROAST

Spice honey glazed beetroot, sautéed Swiss chard,
cauliflower cheese and red wine bordelaise
和牛牛腹肉、香料蜜糖紅菜頭、炒瑞士甜菜、
椰菜花芝士、法式紅酒汁

&

DESSERT 甜品

APPLE TARTE TATIN | Vanilla anise Ice cream
反烤蘋果批、雲尼拿雪糕