

PRIX FIXE DINNER MENU TSEUNG KWAN O

TUESDAY – THURSDAY | 19<sup>TH</sup> - 21<sup>TH</sup> OCTOBER & 26<sup>TH</sup> - 28<sup>TH</sup> OCTOBER

\$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