

GEORGE'S DADDY COOL SET LUNCH MENU

佐治「酷爸爸」午市套餐

APPETISER AND SALAD 頭盤及沙律

*Japanese Seasonal Sashimi (3 kinds)

*日本時令刺身 (3款)

OR 或

Apple, Tomato and Avocado Millefeuille

蘋果、蕃茄牛油果千層

OR 或

French Baby Sucrine Lettuce Salad

with Japanese Egg Yolk Caesar Dressing

法國幼萵苣生菜

配日本蛋黃凱撒沙律醬

OR 或

U.S. Angus Prime Beef Steak Tartare with Truffle Fries

美國安格斯生牛肉韃靼配黑松露薯條

OR 或

*Taraba Crab & Sea Urchin, Caviar, Panna Cotta

*北海道帶子、海膽、魚子醬、牛奶奶凍

SOUP 湯

Baked Ox-Tail Soup with Puff Pastry

酥皮焗牛尾湯

OR 或

New England Oyster Chowder

新英倫蠔肉周打湯

OR 或

Lobster Bisque with Cognac Cream

龍蝦濃湯配干邑忌廉

GEORGE'S



MAIN 主菜

Japanese Style Grilled Cod Fillet

Vegetable's "Kurosawa Farm" Milky Queen Rice with Pickle, Miso Soup

日本醬油燒銀鱈魚柳

野菜及山形縣黑澤農園白雪女皇米配漬物、麵豉湯

OR 或

30 Day Dry Aged U.S. Angus Beef Rib Eye Steak

with Vegetables and Truffle Fries

30日乾式熟成美國安格斯肉眼牛扒

配烤菜及黑松露薯條

OR 或

Japanese Taraba Crab Ramen

日式鱈場蟹拉麵

OR 或

*French Challandais Duck Breast

Maple Syrup Rost Figs with Port Wine Duck Sauce

*法國鴨胸, 楓樹糖漿燒無花果配砵酒鴨肉汁

OR 或

**Miyazaki Female Beef and Chicken Sukiyaki

Onsen Tamago and Japanese Seasonal Vegetables

Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickle, Miso Soup

**宮崎限定雌牛及雞肉壽喜燒

溫泉蛋及日本時令蔬菜拼盤

山形縣黑澤農園白雪女皇米配漬物、麵豉湯

OR 或

**Yakiniku Platter

Miyazaki Female Beef Tenderloin, M9 Australian Wagyu Beef Rib Eye

Marinated Miyazaki Chicken with Yuzu Pepper Sauce, Kagoshima Pork

Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickles, Miso Soup

**燒肉拼盤

宮崎限定雌牛柳、M9澳洲和牛肉眼

柚子胡椒醬漬宮崎雞腿肉、鹿兒島茶美豚

山形縣黑澤農園白雪女皇米配漬物、麵豉湯

DESSERT 甜品

76% Dark Chocolate Mousse, Espresso Foam & Crunchy Filo

76%黑朱古力慕絲, 特濃咖啡泡沫及菲路脆片

OR 或

Japanese Seasonal Fruit

日本時令水果

HK\$638 (per person 每位)

*Add 另加 HK\$100

**Add 另加 HK\$150

10% service charge 另收加一服務費

GEORGE'S DADDY COOL

SET DINNER MENU

佐治「酷爸爸」晚市套餐

APPETISER AND SALAD 頭盤及沙律

Japanese Seasonal Sashimi

(Fatty Tuna, Red Seabream, Botan Shrimp, Sea Urchin)

日本時令刺身

(吞拿魚腩、櫻鯛、牡丹蝦、海膽)

OR 或

Pan-fried French Duck Liver

Mango Puree, Aged Balsamic

香煎法國鴨肝

配芒果蓉及陳年黑醋



French Baby Sucrine Lettuce Salad

with Japanese Egg Yolk Caesar Dressing

法國幼萵苣生菜

配日本蛋黃凱撒沙律醬

OR 或

Japanese Fruit Tomato and Taraba Crab Salad

日本水果蕃茄鱈場蟹沙律



U.S. Angus Prime Beef Steak Tartare

with Truffle Fries

美國安格斯生牛肉韃靼

配黑松露薯條

OR 或

Hokkaido Scallop, Sea Urchin, Caviar, Panna Cotta

北海道帶子、海膽、魚子醬、牛奶奶凍

GEORGE'S



SOUP 湯

Baked Ox-Tail Soup with Puff Pastry

酥皮焗牛尾湯

OR 或

New England Oyster Chowder

新英倫蠔肉周打湯

OR 或

Lobster Bisque with Cognac Cream

龍蝦濃湯配干邑忌廉

MAIN 主菜

Miyazaki Female Beef Sukiyaki

Onsen Tamago and Japanese Seasonal Vegetables
Steamed Yamagata "Kurosawa Farm" Milky Queen Rice

宮崎限定雌牛喜燒

溫泉蛋及日本時令蔬菜拼盤

山形縣黑澤農園白雪女皇米

OR 或

Yakiniku Platter

Miyazaki Female Beef Tenderloin, A5 Kobe Beef Sirloin, M9 Australian Wagyu Beef Rib Eye
Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickles, Miso Soup

燒肉拼盤

宮崎限定雌牛柳、A5神戶牛西冷、M9澳洲和牛肉眼、
山形縣黑澤農園白雪女皇米配漬物、麵豉湯

OR 或

Grilled Dry Aged U.S. Angus Prime Grade Beef Prime Rib

(45 Days, 60 Days and 90 Days)

Natural Aged Beef Jus, Brandy Fish Maw-Veal Jus Served with Garden Salad

烤乾式熟成美國頂級安格斯帶骨肉眼扒 (45日、60日及90日)

熟成牛肉汁、白蘭地花膠牛仔肉汁配田園沙律

OR 或

Garlic Butter Baked Lobster Tail & Spinach Rolled with Sole

with Champagne Cream Sauce

香蒜牛油焗龍蝦尾伴波菜龍利魚卷

配香檳忌廉汁

DESSERT 甜品

Japanese Melon

日本蜜瓜

OR 或

76% Dark Chocolate Mousse, Espresso Foam & Crunchy Filo

76%黑朱古力慕絲, 特濃咖啡泡沫及菲路脆片

HK\$1,488 (per person 每位)

10% service charge 另收加一服務費

If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.
如閣下對任何食物過敏，請告知我們的服務員，本餐廳將會盡力配合。