



SUMMER DELIGHT MENU

STARTER

BEEF CARPACCIO WITH CAVIAR AND ROCKET SALAD

意式生牛肉薄片配魚子醬及火箭菜

OR

ORGANIC GREENS, PARMA HAM, CRAB MEAT AND SOUS VIDE ABALONE

有機沙律菜配風乾火腿、蟹肉及慢煮鮑魚

OR

PAN-SEARED DUCK FOIE GRAS WITH APPLE CHUTNEY AND FRESH FIGS

煎法國鴨肝配蘋果節尼及鮮無花果

MAIN COURSE

MISO BLACK COD

銀鱈魚西京燒

OR

SOUTHERN FRENCH SEAFOOD STEW WITH GRILLED FOCACCIA

法式海鮮大燴配意大利香草包條

OR

GRILLED ARGENTINA ANGUS RIB EYE WITH CHARCOAL VEGETABLE

烤阿根廷安格斯肉眼扒及配炭烤蔬菜

DESSERT

PINA COLADA MOUSSE CAKE 椰子慕斯餅

OR

SEASONAL FRUIT PLATTE

時令果盤

NOBLE 2829 7990

HK\$580 PER PERSON (MINIMUM 2) 每位港幣 580 元 (最少 2 人)