

### APPETIZER 頭盤

King Prawn and Scallop with Beurre Blanc Sauce 大蝦帶子露筍配法式牛油汁

#### SOUP 餐湯

Truffle Mushroom Velouté 黑松露野菌忌廉湯 or 或

Seafood Bouillabaisse 法式海鮮濃湯 (Served with Bread Roll and Butter 配麵包及牛油)

#### DESSERT 甜品

Banana Chocolate Ice Cream Waffle 香蕉朱古力雪糕窩夫

or 或

Crispy Strawberry Mousse Cake 士多啤梨脆脆慕絲蛋糕

# FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

## MAIN COURSE 主菜

Your Choice of One Dish 請選擇一款

- \*Pan-fried Barramundi and King Prawn with Garlic Butter Sauce 香煎鰽魚伴虎蝦配蒜香牛油汁
- \*Saffron Shrimp Risotto 鮮蝦藏紅花燴飯
- 8oz U.S. Grilled Rib-eye Steak with Onion Champignon Sauce 8安士美國肉眼牛扒配洋蔥香檳汁
- Rack of Lamb with Herbes de Provence 芥末香草羊扒
- Pasta Primavera 意式雜菜蘑菇意大利麵

\*Upgrade to Half Piece of Lobster with Additional HK\$68







● The above menu is available from 2 October to 30 November 2024 供應日期為2024年10月2日至11月30日 ● Panda Circle Members and In-house guests are entitled to 20% off 悦來會會員及酒店住客可享八折優惠● HSBC credit card members are entitled to 10% discount 滙豐信用卡持有人可享九折優惠● The above price is subject to 10% service charge based on the original price 以上價目須按原價加一服務費● The above offer cannot be used in conjunction with any other discounts or promotional offers 以上推廣不可與酒店其他優惠同時使用● Photos are for reference only 圖片只供參考●Terms and conditions apply 優惠須受有關條款及細則約束●In case of any disputes, the decision of Panda Hotel shall remain final 如有任何爭議,悦來酒店保留此優惠之最終決定權



