

Special offer \$58
Pan-Fried French Goose Liver
(Exclusive For members)

香煎法國鵝肝配砵酒汁
會員優惠價 \$58一客

Additional \$98

A La Carte "Pan-fried Goose Liver with Port Wine Jus"
香煎鵝肝配砵酒汁另加 \$98

oro18 continental cuisine
Chef Recommend Dinner
廚師精選推介晚餐

Serve With Soup And Dessert

以下各款套餐 奉送熱湯及甜品

Main Crouse 主菜

Any one of the following main courses
可選以下其中一款主菜

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|---|-------|
| A. Grilled US Prime Grade Rib-Eye Steak ~ 14oz
燒烤美國頂級肉眼扒14安士份量 | \$268 |
| B. Pan Fried Kurobuta Pork Loin Boneless Barbecue Sauce
香煎美國極黑豬【去骨里脊肉】配秘製燒烤醬汁 | \$188 |
| C. Roasted Tiger Prawn with Paris Butter Sauce serve with Inariwa Udon ~ 2pc For Person
巴黎牛油汁燒太平洋大虎蝦~ 伴稻庭手打烏冬濃香豬骨湯底~每客兩隻 | \$158 |
| D. Beef Teriyaki Casserole serve with Healthy Rice
日式照燒汁煮【一口牛肉】煲~ 伴特色米飯 | \$158 |
| E. Black Truffle · Mushroom · Pasta Sauté
黑松露 · 野菌 · 燴意大利麵條 | \$158 |

Plus 10% Service charge

Vesuvio Coffee Bean
100% Arabica (Double Roast)
OR
English Fruit Tea with Honey
(Naturally Caffeine Free)
即磨咖啡 或 香草果茶

惠顧指定晚餐可選配餐飲組合
Special Drinks Package For Designated Set Dinner

Drinks For Whole Night 全晚任飲
Only \$100 Can Drinks For Whole Night;
House Red/White Wine, Sangria & Soft Drinks
紅/白餐酒, 西班牙特飲及指定飲品

Only \$50 Can Drinks For Whole Night;
Non Alcoholic Soft Drinks
無酒精飲品



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