

SEA TO SKY

LUNCH SET MENU

APPETIZER 前菜

酥炸蟹肉餅、番茄莎莎、柚香酪梨醬
Crispy fried crab cake, tomato salsa, yuzu guacamole

or

香料醃鮭魚、絲綢乳酪、櫻桃番茄
Salmon gravlax, stracciatella, cherry tomato

每日精選例湯 Soup of the day

鐵板煎章魚、糖漬檸檬
Pan-seared octopus,
candied lemon zest

or

慢燉牛舌、紫甘藍菜、
韓式辣味蛋黃醬
Braised beef tongue,
pickled purple cabbage,
Korean chili mayonnaise

or

北海道干貝、春筍、
綠蘆筍醬(須加價 \$220)
Hokkaido scallop, bamboo shoot,
green asparagus sauce
(Extra +\$220)

MAIN COURSE 主餐

美國紐約客牛排4oz.、紅酒醬
USDA Prime strip steak 4oz., red wine sauce
\$2,280

當日鮮魚菲力4oz.、味噌蛤蜊醬
Daily fish filet 4oz., miso clam cream sauce
\$1,980

胭脂鴨胸4oz.、紅酒燉洋梨
Canard rouge 4oz., red wine poached pear
\$1,980

羅馬礦工義大利麵、北海道干貝
Carbonara, Hokkaido scallop
\$1,290

DESSERT 甜點

每日精選甜點
Dessert of the day

SEA TO SKY

DINNER SET MENU

APPETIZER 前菜

鮮魚、白蘆筍、煙燻荷蘭醬
Daily fish, white asparagus, smoked Hollandaise sauce

胭脂蝦、風乾葡萄、西班牙杏仁冷湯
Red shrimp, dried grape, ajoblanco

北海道干貝、春筍、綠蘆筍醬
Hokkaido scallop, bamboo shoot, green asparagus sauce

經典法式澄清雞湯、鮑魚、手羽先
Chicken consommé, abalone, fried chicken wing

MAIN COURSE 主餐

當日鮮魚菲力5oz.、味噌蛤蜊醬
Daily fish filet 5oz., miso clam cream sauce
\$3,280

日本F1菲力牛排5oz.、楓糖地瓜泥、紅酒醬
J.P F1 tenderloin steak 5oz., sweet potato purée, red wine sauce
\$3,880

胭脂鴨胸6oz.、紅酒燉洋梨
Canard rouge 6oz., red wine poached pear
\$3,580

STS海陸雙拼 (雙人分享)
STS Surf & Turf (for 2)
\$7,800

DESSERT 甜點

每日精選甜點
Dessert of the day