



# The Butcher Choice

6:00pm - 9:30pm

(2022年11月18日至2023年1月1日 | from November 18, 2022 to January 1, 2023)

一款精選沙律 · 是日素菜湯類 · 兩款自選主菜  
Selection of Salad (select one) and Vegetarian Soup of the Day  
Selection of Main Courses (select two)

## 精選沙律 Selection of Salad

凱撒沙律 (選配雞胸肉或鮮蝦)

巴馬臣芝士，脆煙肉，凱撒汁

Classic Caesar Salad (choice of chicken breast or prawn)  
parmesan, crispy bacon, Caesar dressing



🌿 番茄水牛芝士沙律

新鮮羅勒，香醋

Mixed Heirloom Tomatoes and Burrata Salad  
fresh basil, aged balsamic vinegar reduction

## 自選主菜 Selection of Main Courses

烤西班牙乳豬 Roasted Spanish Suckling Pig

燒波士頓龍蝦 Grilled Maine Lobster

燒德國香腸拼盤 Grilled German Sausage Platter

烤蘇格蘭西冷羊扒 Roasted Sirloin of Scotland Lamb

時令水果拼盤

Seasonal Fruits Platter

凡惠顧「品嚐·芋彩」，可以半價加配指定「品酒師精選」葡萄酒  
enjoy designated "Sommelier's Recommendation" in half price  
upon order of "The Butcher Choice"

🌿 素菜類 Vegetarian Dish

此食物是根據賓客的喜好而烹調，或有可能含有生或未經煮熟的材料，進食生或未經煮熟的肉類，海鮮，貝殼類產品或雞蛋有可能增加患上由食物引致不適的風險  
This item is cooked to guest preference or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

另加一服務費 | Subject to 10% service charge



# Colorful Dinner

(2023年1月2日起適用 | valid from January 2, 2023)



是日素菜湯

Vegetarian Soup of the Day

導航者海鮮拼盤

香草三文魚配麵包條，爆谷蝦配香辣蛋黃醬

白酒煮藍青口

The Navigators Seafood Sampler

salmon gravlax with grissini

popcorn shrimps with harissa sauce

sautéed blue mussels in white wine sauce

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點選以下其中兩款款主菜 | two of the following entrees

布吉黃咖喱蟹肉米粉

Phuket Yellow Curry Crab Meat with Rice Noodles

香煎帶子大蝦西班牙辣肉腸意大利粉

蜆肉，南瓜，橄欖油

Scallops Prawns and Chorizo Spaghetti

clams, pumpkin, olive oil

手切西冷牛肉粒肉醬扁意粉 新鮮番茄醬

Hand-chopped Sirloin Beef Linguini Bolognaise

fresh tomato concasse

火奴魯魯三文魚

蘋果，香蕉，夏威夷果仁，柑橘汁

Lomi Lomi Salmon

apple, banana, macadamia nuts, citrus sauce

烤厚切黑毛豬排

羊肚菌汁

Grilled Kurobuta Pork Chop

morel cream sauce

燒羊排

鷹嘴豆蓉，口袋餅，芒果番茄莎莎醬，芥末籽汁

Roasted Lamb Chops

chickpeas puree, pita bread, mango tomato salsa, mustard pommery sauce

(選配另加\$88 | additional \$88)

烤美國牛脊肉

時令蔬菜，法式香草牛油汁

Grilled U.S Beef Striploin

seasonal vegetables, cafe de paris butter

(選配另加\$88 | additional \$88)



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