

DINNER TASTING MENU

HK\$988 for 3 course | **HK\$1068** for 4 course | **HK\$1118** for 5 course Wine Pairing 2 glasses \$300 | 3 glasses \$400 | 4 glasses \$500

Start From

Seared Tuna, Shaved Fennel, Cauliflower Puree
Grilled Octopus, Polenta, Arugula, Black Garlic Chili Sauce
U.S.D.A Beef Tartare, Ximenez Vinegar
"New Orleans" Style Crab Cake
TSR Signature Boston Lobster Bisque
Traditional Baked Onion Soup

Main Course

choose 1 out of 7 - only choose once
U.S.D.A Prime Striploin 10oz
U.S.D.A Prime Rib Eye 8oz
U.S.D.A Prime Tenderloin 6oz
Aust. Lamb Rack 6oz
Chilean Seabass 8oz
Boston Lobster 500gr
Jumbo Tiger Prawn 9oz

All Served with French Fries & French Bean Sauce Selection: Béarnaise / Beef Gravy / Black Pepper with Cognac / Garlic Butter

Dessert & Cheese

choose 1 out of 3 - only choose once

Apple Crumble Pie with Vanilla Ice Cream

Rich Chocolate and Walnut Mille Feuille

Cow & Goat - Selection Cheese platter, Dried Apricot, Grapes, Water Cracker