

SET DINNER A (HK\$528)

Champagne Caviar, Scallop Tartare with Sliced Cucumber with Dill Salad 香檳魚子，帶子他他配刁草青瓜沙律

Lobster Bisque with Lobster Ravioli 法式龍蝦湯配龍蝦雲吞

Lemon and Lime Sorbet 檸檬青檸雪葩

Poached Cod with Saffron Sauce 浸煮鱈魚配藏紅花汁

Grilled Wagyu Beef A5 Rib Eye with Morel Mushroom Sauce 烤M5和牛肉眼配羊肚菌汁

Blueberry Cheese Cake 藍莓芝士餅

Petit Fours 精美甜點

SET DINNER B (HK\$628)

Napoleon of Alaskan King Crab and Avocado with Black Truffle 阿拉斯加皇帝蟹肉牛油果千層酥配黑松露

Pigeon Consommé with Morel Mushroom Ravioli 乳鴿清湯配羊肚菌雲吞

Passion Fruit and Mango Sorbet 熱情果芒果雪葩

Smoked Yabby and Pan-fried Scallop with Champagne Cream Sauce 煙熏螯蝦及香煎帶子配香檳忌廉汁

Pan-fried Foie Gras with Wagyu Beef Tenderloin with Red Wine Sauce 香煎鵝肝及M5和牛柳配紅酒汁

Chestnut Bavaois and Hazelnut Crunch with Caramel Chocolate Sauce 香栗慕絲伴榛子脆脆配焦糖朱古力醬

Petit Fours 精美甜點

Remarks 備註:

- Packages are valid until 31 December 2018 套餐適用至2018年12月31日
- Applicable to a minimum of 50 persons 適用於50位或以上
- All prices are subject to 10% service charge 以上所有價目另收加一服務費
- In case of dispute, the decision of Two MacDonnell Road shall remain final 如有任何爭議，麥當勞道貳號將保留最終決定權