

# T A B L E

by Sandy Kenny

## PRIVATE PARTY DINNER MENU [2]

2018

[\$860/pax]

### Amuse Bouche

餐前小食

### Rare Norwegian Scampi

挪威小龍蝦

### Lobster Espresso

招牌龍蝦濃湯

### French Quail, Taro Mash, Turkish Figs

香煎法國鸕鶿 芋頭茸 炙烤土耳其無花果

### Rabbit Fish, 9-year Aged Risotto

鮮泥鯷魚 夜香花 日本紅梅煮九年陳意大利飯

### Slow Cooked Australian Lamb Breast Cutlet

#### Star Anise - Nam Yu Sauce

吉列慢煮澳洲羊腩 南乳汁

or

### Crispy Pork Belly, NZ Tua Tua Surf Clams

脆皮豬腩 新西蘭托托蜆

or

### 36-Hour US Prime Beef Short Ribs

烤36小時慢煮美國極級牛小排

### Dessert

甜品

(10% Service Charge Applies)