

3-Course Set Dinner Menu

~Select your favorite of each course~

STARTER

Fresh organic heirloom tomatoes burrata, basil

> Niçoise salad homemade ventresca

Pan seared duck foie gras (+48) roasted apple, balsamic

MAIN COURSE

Lobster linguine lemon, mascarpone

Wild mushroom risotto parmesan, black truffle

"Aveyron" baby lamb shoulder (+68) couscous, raisins

DESSERT

Tahitian vanilla mille-feuille

Regent homemade ice cream & sorbet

688 per person

All prices are in Hong Kong dollars and are subject to 10% service charge. Please advise our team of any particular dietary requirement.