**4-COURSE DINNER SET MENU**

STARTER 前菜

Salmon Gravlax Duet

Marinated in Dill with Smoky Flavors,

Served with Horseradish and Guacamole

双重风味腌制三文鱼

莳萝草和烟熏风味，辣根奶油和牛油果酱

SOUP 汤

Roasted Fresh Tomato Soup

Dried Tomatoes, Cream

Basil Oil, Sliced Baguette

烤番茄奶油浓汤

风干番茄，奶油，罗勒油，切片法棍

MAINS 主菜

Australian Beef Tenderloin

Butter Stewed Potatoes, Root Vegetables,

Vine Tomatoes, Port Wine Beef Sauce

炭扒澳洲牛排

黄油炖土豆，根类蔬菜，串番茄，波特红酒汁

OR

Seared Sea Bass

Mashed Potato and Market Vegetables,

Seafood Butter Sauce

香煎深海鲈鱼

奶油土豆泥，时令蔬菜，海鲜黄油汁水

DESSERT 甜品

Chocolate Cake

Vanilla Ice Cream, Mix Berries

纯巧克力蛋糕

香草冰激凌，混合梅子