



## RESTAURANT WEEK SPRING 2024 LUNCH MENU

### TO START

Caesar Salad with Smoked Salmon (Veg option available )

OR

Soup of the Day 

### THE MAIN EVENT

Penne Prawn Pescatore in Tomato Herb Sauce (Veg option available )

OR

Roasted Seabass in Lemon-Butter-Caper Sauce  
with Rosemary Potatoes & Organic Vegetables

OR

Dry-Aged Wagyu “Bavette” with Mashed Potatoes and Vegetables (**Add 68**)

### A SWEET FINALE

Basque Burnt Cheesecake with Raspberry Coulis

### Additional Items to Add To Your F.I.G.S Experience

Foie Gras on Buttered Brioche with Fig Jam (Add 88)

Fresh Fine de Claire No.2 Oyster (2pcs) (Add 68)

**HKD\$148 Per Person**

+ 10% service charge

鼎食聚  
DININGCITY

