

# SUMMER SET MENU



*byblow*

bar . seafood . bistro

# SUMMER

## SET MENU

### STARTER

*Grilled French Blue Shrimp with  
Cucumber Mango Salsa*

烤法國藍蝦 · 青瓜芒果莎莎

### Soup

*Norwegian Salmon Chowder*

挪威三文魚周打忌廉湯

### Main Course

*Roasted French Spring Chicken  
with Sauteed Truffle Potatoes and Red Wine Jus*

燒法國春雞 · 黑松露炒薯仔 ·  
紅酒汁

### Dessert

*Traditional Ice-Cream Sundae with  
Seasonal Berries*

經典雪糕新地 · 時令雜莓

**\$498**

**PER PERSON**

add \$15 for a organic tea or soft drink, add \$30 for a house coffee

加\$15可升級精選茶飲或汽水 · 加\$30可升級咖啡

House Red / House White / Sparkling Wine

+by gls \$68 + by blt \$330

All prices are subject to 10% service charge (rounded off to the nearest dollar)

加一服務費 四捨五入收費