

Set Lunch Menu

Amuse-Bouche 餐前菜

Freshly Shucked Oysters
新鮮即開生蠔

or 或

Abalone in Japanese Style
on cucumber and green apple sauce
日式鮑魚配青瓜青蘋果汁

Appetizer 前菜

Deep Fried Mushroom and Cheese
with spiced bread sauce
炸蘑菇芝士配香辣面包醬

or 或

Italian Bresaola Ham
Filled with Mascarpone, Raisin and Nuts
served on mixed leaves and asparagus
意大利布雷紹拉風乾牛肉卷馬斯卡彭芝士、提子乾及堅果
配雜菜沙律及露筍

Soup 湯

Pumpkin Soup
with truffle sour cream
南瓜湯配松露酸忌廉

Main Course 主菜

Pan Fried Sea Bream Fillet
served with potato and vegetables
香煎鯛魚柳配薯仔及雜菜

or 或

Grilled Australian Grain-Fed Beef Rump
vegetables gratin and gravy
香烤澳洲穀飼牛臀肉配烤焗蔬菜及燒汁

or 或

Roasted Iberico Pork Belly Roll
with spinach, pancetta, diced potato and baby carrot
香烤西班牙伊比利亞豬腩肉卷配菠菜、意大利煙肉、燉薯仔粒及迷你甘筍

or 或

Crispy "Candies"
with cheese, vegetables and avocado pepper sauce
脆皮“糖果”配芝士、蔬菜及牛油果胡椒汁

Dessert 甜品

Dark Chocolate Fudge Cake
黑朱古力軟蛋糕

or 或

MÖVENPICK Ice Cream (2 Scoops)
瑞士 MÖ VENPICK 雪糕 (兩球)

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 528 per person 每位

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 享用指定香檳一杯

An additional glass of selected red or white wine at HK\$87

另加 \$87 享用指定紅或白酒一杯

All prices are subject to 10% service charge
須另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。