

# Set Lunch Menu 午市套餐

## San Daniele Ham

with buffalo cheese and heirloom tomato salad  
聖丹尼爾火腿伴水牛芝士配原種蕃茄沙律  
or 或

## French Pigeon Leg Confit

polenta and crispy parma ham  
法式油封白鴿腿伴玉米蓉及巴馬火腿脆片  
or 或

## Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce  
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁  
or 或

## Mesclun Salad

seasonal fresh leaves, asparagus, beet root and avocado  
田園雜菜沙律

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## Jerusalem Artichoke Soup

crispy parma ham  
耶路撒冷朝鮮薊濃湯伴巴馬火腿脆片

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## Australian Ocean Trout

pan-seared with baby vegetables, potato and leek cream sauce  
香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配大蒜忌廉汁  
or 或

## Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potato and black truffle jus  
炭燒 100% 純種西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配黑松露汁  
or 或

## French Yellow Chicken Breast

char-grilled with baby vegetables, potato and truffle jus  
炭燒法國黃雞胸伴時令雜菜及馬鈴薯配松露汁  
or 或

## Italian Osso Buco

with baby vegetables and potato  
意式燴牛仔膝伴時令雜菜及馬鈴薯  
or 或

## Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baby vegetables, potato and black truffle jus  
炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配黑松露汁  
or 或

## Australian Stockyard Black Angus Beef Tenderloin

char-grilled with baby vegetables, potato and black truffle jus  
炭燒澳洲安格斯牛柳伴時令雜菜及馬鈴薯配黑松露汁

(Supplement 另加 HK\$60)

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## Classic Opera Cake

maple walnut ice cream  
歌劇院蛋糕配楓糖核桃雪糕

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## Coffee or Tea

咖啡或茶

**3-Course 三道菜 HK\$378**

**4-Course 四道菜 HK\$398**

Subject to 10% service charge 另加一服務費

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。