

Easter Set Lunch Menu

Amuse-Bouche 餐前小食

Chef's Selection of the Day

廚師是日精選

Appetizer 前菜

Avocado and Crab Meat Salad

with fennel, citrus and champagne vinaigrette
蟹肉牛油果沙律配茴香、柑橘伴香檳醋

or 或

US Angus Beef Carpaccio

with asparagus and truffle mayonnaise
美國安格斯牛肉薄片配蘆筍伴松露蛋黃醬

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Soup 湯

Chicken Consommé

with vegetables pearl, chicken dumpling
雞肉清湯配蔬菜及雞肉餃子

Main Course 主菜

Roasted Seabass

with seasonal vegetables, and lobster butter sauce
香烤鱸魚配時令蔬菜伴龍蝦奶油醬

or 或

Crispy Chicken Roulade

with spring risotto
脆皮雞肉捲配蔬菜燴飯

or 或

Roasted AUS Wagyu M5 Beef Tenderloin

with potato pave, roasted seasonal vegetables and beef jus
香烤澳洲 M5 和牛牛柳配千層薯仔、時令蔬菜伴肉汁

Dessert 甜品

Easter Bunny Earl Gray Chocolate Mousse

復活節兔伯爵茶朱古力慕斯

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 568 per person 每位

Special Offer 特別推廣

An additional glass of Winter drink at HK\$58

另加 \$58 享用冬日特飲一杯

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

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

另加 \$178 享用指定香檳一杯

All prices are subject to 10% service charge

須按原價另收加一服務費

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。