

## Set Lunch Menu

### Amuse-Bouche 餐前菜

Freshly Shucked Oysters  
新鮮即開生蠔

### Appetizer 前菜

**Vegetable Strudel**  
with purple cabbage and cheese sauce  
蔬菜餡卷配紫甘藍及芝士汁

or 或

**Cured Norwegian Salmon**  
with herbs, coriander and chorizo sauce  
醃製挪威三文魚配香草、芫茜及辣肉腸醬

### Soup 湯

**Leek and Potato Soup**  
大蒜薯仔湯

### Main Course 主菜 (Any 1 item 四選一)

**Roasted Assorted Vegetable**  
with parsnip purée  
香烤雜錦蔬菜配白甘筍蓉

**Mediterranean Style Maldives' Tuna Cheek**  
with polenta and vegetables  
地中海式馬爾代夫吞拿魚面頰配粟米餅及蔬菜

or 或

**Grilled U.S. Beef Hanging Tender**  
with roasted potato and vegetables  
香烤美國封門柳配焗薯及蔬菜

**Seafood Linguine in Shrimp Sauce**  
prawn, mussel, cuttlefish and scallop  
蝦汁海鮮扁意粉配鮮蝦、青口、墨魚及帶子

### Dessert 甜品

**Easter Carrot Cake with Cream Cheese**  
復活節忌廉芝士甘筍蛋糕

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\$ 468 per person 每位**

*An additional glass of Gosset, Excellence, Brut, Champagne at HK\$138*

另加 \$138 享用指定香檳一杯

*An additional glass of select 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。