

Set Lunch Menu

Amuse-Bouche 餐前菜

Freshly Shucked Oysters 新鮮即開生蠔

Appetizer 前菜

Japanese Tuna Tartare and Argentinean Shrimp

with ink sauce and vegetables 日本吞拿魚韃靼伴阿根廷紅蝦配墨魚汁及雜蔬菜 or 或

U.S. Snake River Farm Wagyu Ox Tongue Mille Feuille

with mayonnaise 美國 SRF 和牛牛舌千層沙律配蛋黃醬

Soup 湯

Swiss Chard Soup

with bacon and barley 瑞士甜菜湯配煙肉及薏米

Main Course 主菜

(Any 1 item 四選一)

U.S. Beef Chuck Flap

with mini potato, spinach, grilled pumpkin and red wine gravy 美國牛肩里脊肉配迷你薯仔、菠菜、烤南瓜及紅酒燒汁

or 或

Icelandic Red Fish Fillet Cartoccio

with vegetables and asparagus sauce 紙包焗冰島赤魚柳配雜蔬菜及蘆筍汁

or

U.S. Kurobuta Pork Belly Roll

with spinach, pancetta, diced potato and baby carrot 美國黑豚豬腩肉卷配菠菜、意大利煙肉、燉薯仔粒及迷你甘筍

Gnocchi with Pesto Sauce

vegetables and parmesan cheese 意式蒜蓉香草醬炒薯仔丸子配雜蔬菜及巴馬臣芝士

Dessert 甜品

Fresh Lemon Meringue Tart

蛋白霜檸檬撻

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\178

另加 \$178 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。