

Set Lunch Menu

Amuse-Bouche 餐前小食
Chef's Selection of the Day
廚師是日精選

Appetizer 前菜

Endive Salad

with walnut, gorgonzola, smoked salmon,
walnut oil and apple cider vinegar
菊苣沙律配核桃、藍芝士、煙燻三文魚、核桃油
及蘋果油醋汁

Or 或

Forest Mushroom and Black Truffle Quiche

with rocket salad
森林雜菇黑松露鹹批配芝麻菜沙律

Zardetto Prosecco, NV

Soup 湯 Soup of the Day 是日精選餐湯

Main Course 主菜 (Choose 1 out of 4 / 四選一)

Pan-seared French Guinea Fowl Breast

with roasted brussels sprouts, pumpkin sauce
and blackberry jus
香煎法國珍珠雞胸配抱子甘藍、南瓜蓉伴黑莓肉汁
Elderton E-Series, Unoaked Chardonnay Barossa Valley,
Australia

+ HK \$68 Upgrade

Veal Ossobuco

with roasted potato and mixed vegetables
荷蘭牛仔膝配烤薯仔及時令蔬菜
Zuccardi Q Malbec

Or 或

Pumpkin Tart

with confite brussels sprouts and parmesan mushroom cup
南瓜批配油封抱子甘藍、巴馬臣芝士伴蘑菇脆撻
Villa Chiopris Pinot Grigio D.O.C.Friuli, Italy

Duck Hachis Parmentier

with morel creamy sauce and mushroom medley
法式油封鴨肉派配羊肚菌忌廉汁及雜錦蘑菇
Michel Lynch Merlot, Bordeaux, France

Dessert 甜品

Crème Pâtissière & Caramel Crumb Croissant

吉士配焦糖鬆脆牛角包

Or 或

MÖVENPICK Ice Cream (2 Scoops)

瑞士 MÖVENPICK 雪糕 (兩球)

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$598 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 2 glasses of wine pairing for HK\$180

另加精選美酒配對每位\$180 全套 2 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。