

Set Lunch Menu

Amuse-Bouche 餐前菜

Freshly Shucked Oysters
新鮮即開生蠔

and 及

Abalone in Japanese Style on Kombu and Butter Liver Sauce
日式鮑魚配昆布、牛油鮑魚肝醬

Appetizer 前菜

Hamachi Carpaccio

with sesame, citrus and capers mayonnaise
油甘魚刺身薄片配芝麻、柑橘汁及水瓜柳蛋黃醬

or 或

Chicken Terrine

with cashew cheese and avocado ice cream
雞肉凍批配腰果芝士醬及牛油果雪糕

Soup 湯

Cauliflower Soup

with truffle sour cream
椰菜花松露酸忌廉湯

Main Course 主菜

(Any 1 item 四選一)

Grilled U.S. Beef Hanging Tender

with mashed potato, artichoke and fennel
香烤美國封門柳配薯蓉、雅枝竹及茴香

Eggplant Parmigiana

with parmesan cheese, mushroom and vegetable
烤焗千層茄子配巴馬臣芝士、蘑菇及雜蔬菜

or 或

Canadian Pork Loin

with vegetable, apple sauce and ginger saffron foam
加拿大豬里脊肉配雜蔬菜、燴蘋果醬及薑汁藏紅花泡沫

Icelandic Halibut

with beetroot in honey, grilled horn pepper and white wine sauce
冰島格陵蘭比目魚配蜜糖紅菜頭、青辣椒及白酒汁

Dessert 甜品

Fresh Lemon Meringue Tart

蛋白霜檸檬撻

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\$ 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。