

Mother's Day Set Lunch Menu

Amuse-Bouche 餐前菜

Abalone in Japanese Style on Cucumber and Green Apple Sauce

日式鮑魚配青瓜青蘋果汁

Appetizer 前菜

Pan-fried Hokkaido Scallop

served with Hungarian duck foie gras and mixed salad
香煎日本北海道帶子配匈牙利鴨肝及雜沙律

or 或

Cauliflower Panna-Cotta with Fruits and Vegetables

served with beetroot sorbet
椰菜花奶凍伴水果及蔬菜配紅菜頭雪葩

Soup 湯

Mushroom and Duck Foie Gras Cream Soup

蘑菇鴨肝忌廉湯

Main Course 主菜

(Any 1 item 四選一)

Pan-fried Red Snapper Fillet

artichoke, baby carrot, endive and butter sage sauce
香煎紅鯛魚柳配雅枝竹、迷你甘筍、菊苣及鼠尾草牛油汁

Slow-roasted U.S. Beef Chuck Flap

in porcini mushroom sauce
慢烤美國牛肩里脊肉配牛肝菌蘑菇醬

or 或

Spanish Iberico Pork Hanging Tender

with sausage cabbage ballotine and fondant potato
西班牙伊比利豬護心肉配意大利碎肉腸甘藍卷及方旦馬鈴薯

Vegetable Strudel

with purple cabbage and cheese sauce
蔬菜批配紫甘藍及芝士醬

Dessert 甜品

Lychee and Raspberry Cake

荔枝覆盆子蛋糕

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 628 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 selected 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。