



**Christmas 4-Course Set Lunch Menu  
24 December 2024**

**Crab Cake Benedict**

stir-fried spinach and hollandaise sauce  
班尼迪蟹餅伴炒菠菜  
or 或

**Hamachi Crudo**

olive, fennel and basil oil  
油甘魚伴橄欖配甜茴香及羅勒油  
or 或

**Hokkaido Jumbo Sea Scallop**

pan-seared with French trout roe and lemon butter sauce  
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁  
or 或

**Mesclun Salad**

seasonal fresh leaves, asparagus, beet root and avocado  
田園雜菜沙律

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**Boston Lobster Bisque**

波士頓龍蝦湯

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**Sole Milanese**

baby vegetables, potato and mustard caper sauce  
米蘭式龍脷魚伴時令雜菜及馬鈴薯配芥末酸豆汁  
or 或

**Canadian Pork Loin**

slow-cooked with baby vegetables, potato and black truffle jus  
慢煮加拿大豬柳伴時令雜菜及馬鈴薯配黑松露汁  
or 或

**Australian Lamb Loin**

oven-roasted with rice crusted, baby vegetables, potato and truffle jus  
香脆米焗澳洲羊柳伴時令雜菜及馬鈴薯配松露汁  
or 或

**French Yellow Chicken Ballotine**

baby vegetables, potato and porcini mushroom sauce  
釀法國黃雞卷伴時令雜菜及馬鈴薯配牛肝菌汁  
or 或

**Australian Stockyard Wagyu Beef Flap Meat**

char-grilled with baby vegetables, potato and black truffle jus  
炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配黑松露汁

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**Cinnamon Chocolate Walnut Pudding**

mix berries compote and vanilla ice cream  
肉桂朱古力核桃布丁伴雜莓蜜餞及雲呢拿雪糕

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**Coffee or Tea**

咖啡或茶

**每位 HK\$438 per person**

Subject to 10% service charge 另加一服務費

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs. 我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。