

# Set Lunch Menu 午市套餐

## Quail Ballotine

stuffed with butter squash puree

釀鵪鶉卷配南瓜醬

or 或

## Spanish Octopus

char-grilled with confit tomato & fregola salad

炭燒西班牙八爪魚配油封番茄及薩丁尼亞珍珠麵沙律

or 或

## Hokkaido Sea Scallop

pan-seared with French trout roe and lemon butter sauce

香煎北海道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

\*\*\*\*\*

## Boston Lobster Bisque

波士頓龍蝦湯

\*\*\*\*\*

## Australian Ocean Trout

pan-seared with baby vegetables, potato and parsley cream sauce

香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配香草忌廉汁

or 或

## French Barbarie Duck Breast

pan-seared with baby vegetables, potato and black truffle jus

香煎法國芭芭拉鴨胸伴時令雜菜及馬鈴薯配黑松露汁

or 或

## Iberico Pork Cheek

slow-cooked with baby vegetables, potato and marsala mushroom sauce

慢煮西班牙豬臉頰肉伴時令雜菜及馬鈴薯配瑪莎拉酒蘑菇汁

or 或

## Veal Tenderloin

slow-cooked with baby vegetables, potato and truffle jus

慢煮牛仔柳伴時令雜菜及馬鈴薯配松露汁

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

\*\*\*\*\*

## Mille Feuille

homemade custard cream with vanilla ice cream

吉士忌廉法式千層酥配雲呢拿雪糕

\*\*\*\*\*

## Coffee or Tea

咖啡或茶

**3-Course 三道菜 HK\$378**

**4-Course 四道菜 HK\$398**

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。