Set Lunch Menu 午市套餐

Cristal Blue Prawn
butter glazed with quinoa and apple salad
法國水晶藍蝦配藜麥及蘋果沙律
or 或
Sesame Tuna Akami
pan-seared with cucumber and mango salsa
芝麻香煎吞拿魚伴青瓜及芒果莎莎
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

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Truffle Cappuccino
松露忌廉湯

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French White Cod Fillet
pan-seared with baby vegetables, potato and parsley cream sauce
香煎法國白鱈魚伴時令雜菜及馬鈴薯配香草忌廉汁
or 或
French Duck Leg Confit
crispy waffle and fried egg with cinnamon syrup
法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿
or 或
Spanish Iberico Pork Pluma
grilled with baby vegetables, potato and chimichurri sauce
燒西班牙橡果黑毛豬肋眼伴時令雜菜及馬鈴薯配阿根廷青醬
or 或
Smoked Beef Short Rib
24-hour slow-baked with baby vegetables, potato and black truffle jus
24小時低溫慢烤煙燻牛肋排伴時令雜菜及馬鈴薯配黑松露汁
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

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Banana Chocolate Cake
espresso ice cream
香蕉朱古力蛋糕伴濃縮咖啡雪糕

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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。