

Set Lunch Menu 午市套餐

Goose Foie Gras

pan-seared with pistachio crusted and caramelized fig and brioche bread
香煎鵝肝伴開心果焦糖無花果及布里歐麵包

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

Truffle Cappuccino

松露忌廉湯

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

French Guinea Fowl Breast

char-grilled with baby vegetables, potato and truffle jus
炭燒法國珍珠雞胸伴時令雜菜及馬鈴薯配松露汁

or 或

Iberico Pork Presa

char-grilled with baby vegetables, potato and black truffle jus
炭燒西班牙豬肩胛肉伴時令雜菜及馬鈴薯配黑松露汁

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

Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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。