

# 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

## **Salmon Gravlax**

marinated baby radish and honey mustard dressing  
醃漬三文魚伴櫻桃蘿蔔配蜜糖芥末汁

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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## **Boston Lobster Bisque**

波士頓龍蝦湯

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## **Australian Barramundi Fillet**

pan-seared with baby vegetables, pancetta and tomato sauce  
香煎澳洲盲曹魚柳伴時令雜菜及意式煙肉配番茄醬

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

## **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

## **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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## **Mille Feuille**

homemade custard cream with vanilla ice cream

吉士忌廉法式千層酥配雲呢拿雪糕

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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。