

Set Lunch Menu 午市套餐

Goose Foie Gras

pan-seared with port wine pear and brioche bread

香煎鵝肝伴砵酒燴梨及布里歐麵包

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 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 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

Australian Lamb Rack

oven-roasted with pistachio crusted, baby vegetables, potato and truffle jus

開心果脆焗澳洲羊扒伴時令雜菜及馬鈴薯配松露汁

or 或

Spanish Duroc Pork Collar

char-grilled with baby vegetables, potato and black truffle jus

炭燒西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配黑松露汁

or 或

Wagyu Beef Cheek

braised with mashed potatoes and baby vegetables with red wine sauce

紅酒燉和牛面頰肉伴薯蓉及時令雜菜

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。