

Set Lunch Menu 午市套餐

Cristal Blue Prawn

butter glazed with Greek barley salad

法國水晶藍蝦配希臘薏米沙律

or 或

Duck Foie Gras

pan-fried with apple compote and maple walnut

香煎鴨肝伴蜜餞蘋果及楓糖合桃

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

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

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

French Yellow Chicken Breast

char-grilled with baby vegetables, potato and truffle jus

炭燒法國黃雞胸伴時令雜菜及馬鈴薯配松露汁

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

US Prime Beef Sirloin Steak

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

炭燒美國頂級西冷牛排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。