

# Set Lunch Menu 午市套餐

## Duck Foie Gras

pan-fried with apple compote and maple walnut

香煎鴨肝伴蜜餞蘋果及楓糖核桃

or 或

## Cecina Wagyu Beef Ham

melon and aged balsamic drizzle

西班牙風乾牛肉火腿薄片配蜜瓜及陳年意大利黑醋

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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## Jerusalem Artichoke Soup

crispy parma ham

耶路撒冷朝鮮薊濃湯伴巴馬火腿脆片

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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

## 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 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

## Veal Tenderloin

slow-cooked with baby vegetables, potato and truffle jus

慢煮牛仔柳伴時令雜菜及馬鈴薯配松露汁

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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## Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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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。