

Set Lunch Menu 午市套餐

Salted Cod Cake

pan-seared with celery root remoulade
香煎鹽漬鱈魚餅伴芹菜根蛋黃醬
or 或

Cristal Blue Prawn

butter glazed with Greek barley salad
法國水晶藍蝦配希臘薏米沙律
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

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

Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potato and black truffle jus
炭燒100%純種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

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

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

Mille Feuille

homemade custard cream with vanilla ice cream
吉士忌廉法式千層酥配雲呢拿雪糕

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。