

Set Lunch Menu 午市套餐

Duck Foie Gras Terrine

with black truffle, brioche and fresh fig jam
鴨肝凍批伴黑松露配法式牛油軟包及無花果醬
or 或

Smoked Haddock Fish Cake

lime yogurt sauce
煙燻黑線鱈魚餅配青檸乳酪醬
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

Scotland Wild Salmon Fillet

pan-seared with baby vegetables, potato and lemon parsley cream sauce
香煎蘇格蘭野生三文魚柳伴時令雜菜及馬鈴薯配檸檬香草忌廉汁
or 或

Crispy Pork Collar Schnitzel

baby vegetables, potato and mustard caper sauce
德式炸豬梅肉伴時令雜菜及馬鈴薯配芥末酸豆汁
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

Wagyu Beef Cheek

braised with mashed potatoes and baby vegetables with red wine sauce
紅酒汁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

Apple Crumble

vanilla ice cream
蘋果金寶撻伴雲呢拿雪糕

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。