

# Set Lunch Menu 午市套餐

## French White Asparagus

poached with San Daniele ham and hollandaise sauce

焗法國白露筍伴聖丹尼爾火腿配荷蘭汁

or 或

## Salmon Gravlax

marinated baby radish and honey mustard dressing

醃漬三文魚伴櫻桃蘿蔔配蜜糖芥末汁

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

\*\*\*\*\*

## Italian Sea Bass Fillet

pan-seared with baby vegetables, potato and lemon garlic herbs sauce

香煎意大利海鱸魚柳伴時令雜菜及馬鈴薯配檸檬蒜蓉香草汁

or 或

## Crispy Pork Collar Schnitzel

baby vegetables, potatoes 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, potatoes 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, potatoes and truffle jus

炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配松露汁

\*\*\*\*\*

## Banana Chocolate Cake

espresso ice cream

香蕉朱古力蛋糕伴濃縮咖啡雪糕

\*\*\*\*\*

## 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。

Unlimited sparkling & still mineral water at HK\$30 per person

有氣及無氣礦泉水無限供應 每位港幣30元