

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

Scottish Smoked Salmon

with fennel & avocado salsa
蘇格蘭煙三文魚伴茴香配牛油果莎莎
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 Monkfish

Italian seafood stew and baby vegetables
法國鮫鱈魚配意式雜菜燉海鮮
or 或

Canadian Pork Loin

slow-cooked with baby vegetables, potatoes and truffle jus
慢煮加拿大豬柳伴時令雜菜及馬鈴薯配松露汁
or 或

French Yellow Chicken Breast

char-grilled with baby vegetables, potatoes 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

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