

Set Lunch Menu 午市套餐

French Pigeon Leg

confit with black wild rice salad
法式油封白鴿腿配黑野米沙律
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

Truffle Cappuccino

松露忌廉湯

Australian Barramundi Fillet

pan-seared with baby vegetables, pancetta and tomato sauce
香煎澳洲盲曹魚柳伴時令雜菜及意式煙肉配番茄汁
or 或

Iberico Pork Presa

char-grilled with baby vegetables, potatoes and truffle jus
炭燒西班牙豬肩胛肉伴時令雜菜及馬鈴薯配松露汁
or 或

French Duck Leg Confit

with lentils ragout and truffle jus
法式油封鴨腿伴燉小扁豆配松露汁
or 或

Smoked Beef Short Rib

24-hour slow-baked with baby vegetables, potatoes and truffle jus
24 小時低溫慢烤煙燻牛肋排伴時令雜菜及馬鈴薯配松露汁
or 或

US Prime Beef Sirloin Steak

char-grilled with baby vegetables, potatoes and truffle jus
炭燒美國頂級西冷牛排伴時令雜菜及馬鈴薯配松露汁

Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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