

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

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

Australian Ocean Trout

pan-seared with baby vegetables, potatoes and yuzu butter sauce
香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配柚子牛油汁
or 或

Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potatoes 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 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

Veal Tenderloin

slow-cooked with baby vegetables, potatoes and truffle jus
慢煮牛仔柳伴時令雜菜及馬鈴薯配松露汁
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

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。

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