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
pan-seared with romesco sauce & kale
香煎法國水晶藍蝦配西班牙紅椒杏仁醬及羽衣甘藍
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

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Chestnut Soup
with crispy bacon bits or truffle oil
栗子濃湯配香脆煙肉碎及松露油

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Atlantic Salmon Bass Fillet
pan-fried with baby vegetables, potato and parsley cream sauce
香煎大西洋白姑魚伴時令雜菜及馬鈴薯配香草忌廉汁
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
Oven-Roasted Whole French Quail
with baby vegetables and Sage Butter Gnocchi
爐燒法國鵪鶉伴時令雜菜配鼠尾草牛油薯仔糰
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

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Mango Light Cheese Cake with Chocolate Ice Cream
芒果輕芝士蛋糕伴朱古力雪糕

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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