Set Lunch Menu 午市套餐

Oyster Kilpatrick
baked with pancetta, onion and parmesan
煙肉洋蔥芝士焗蠔
or 或
Hamachi Crudo
olive, fennel and basil oil
油甘魚伴橄欖配甜茴香及羅勒油
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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Boston Lobster Bisque
波士頓龍蝦湯

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French White Cod Fillet
pan-seared with baby vegetables, potatoes and parsley cream sauce
香煎法國白鱈魚伴時令雜菜及馬鈴薯配香草忌廉汁
or 或
Spanish Iberico Pork Pluma
grilled with baby vegetables, potatoes and chimichurri sauce
燒西班牙橡果黑毛豬肋眼伴時令雜菜及馬鈴薯配阿根廷青醬
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
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
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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Apple Crumble
vanilla ice cream
蘋果金寶撻伴雲呢拿雪糕

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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