

# Set Lunch Menu 午市套餐

## Sesame Tuna Akami

pan-seared with cucumber and mango salsa  
芝麻香煎吞拿魚伴青瓜及芒果莎莎  
or 或

## Duck Foie Gras

pan-seared with pistachio crusted and caramelized fig and brioche bread  
香煎鴨肝伴開心果焦糖無花果及布里歐麵包  
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

## Canadian Pork Loin

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

## French Duck Leg Confit

crispy waffle, fried egg with cinnamon syrup  
法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿  
or 或

## Australian Lamb Shank

braised with mashed potatoes, baby vegetables and red wine sauce  
紅酒汁燉澳洲羊膝伴薯蓉及時令雜菜  
or 或

## Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baby vegetables, potatoes 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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## Mille Feuille

homemade custard cream with vanilla ice cream  
吉士忌廉法式千層酥配雲呢拿雪糕

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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。