

### Set Lunch Menu

## Amuse-Bouche 餐前小食

Chef's Selection of the Day 廚師是日精選

## Appetizer 前菜

#### Cheese Arancini

with spiced tomato sauce 炸意式芝士飯球配香料番茄醬 or 或

#### Italian Bresaola Ham

filled with mascarpone, raisin and nuts 意大利布雷紹拉風乾牛肉卷配馬斯卡彭芝士、提子乾及堅果

## Soup 湯

Soup of the Day 是日精選餐湯

## Main Course 主菜

#### Pan-fried European Sea Bream Fillet

with vegetables and lobster sauce 香煎歐洲海鯛魚配雜蔬菜和龍蝦汁

#### or 或

# France Guinea Fowl Supreme

with roasted potato, asparagus and vegetables 法國珍珠雞配烤馬鈴薯、蘆筍和蔬菜

or 或

#### **US Beef Tenderloin**

served with borlotti beans sauce and roasted vegetables 香烤美國牛柳配酸果蔓豆醬和烤蔬菜

or 或

# Crispy Cheese Pie

with vegetables and avocado pepper sauce 脆皮芝士餡餅配蔬菜和牛油果胡椒醬

## Dessert 甜品

Mango Passion Fruit & Delight

香芒熱情果蛋糕

or 或

MÖVENPICK Ice Cream (2 Scoops)

瑞士 MÖVENPICK 雪糕 (兩球)

# Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶 HK\$ 568 per person 每位

## Special Offer 特別推廣

An additional glass of Summer Day drink at HK\$58

另加 \$58 享用夏日特飲一杯

An additional glass of selected red or white wine at HK\$87

另加 \$87 享用指定紅或白酒一杯

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 享用指定香檳一杯

All prices are subject to 10% service charge 須按原價另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應・請於點菜時通知服務員・以便作出妥善安排。