

Set Lunch Menu

Amuse-Bouche 餐前菜

Freshly Shucked Oysters
新鮮即開生蠔

Abalone in Japanese Style on Butter Liver Sauce
日式鮑魚配牛油鮑魚肝醬

Appetizer 前菜

Porcini and Broccolini
on crumble and rhubarb
牛肝菌及西蘭花碎伴大黃

or 或

Classic Roasted Beef
with green salad and tartar sauce
經典燒牛肉配沙律菜及韃靼醬

Soup 湯

Pumpkin Soup
with truffle sour cream
南瓜濃湯配松露酸忌廉

Main Course 主菜

(Any 1 item 四選一)

Australian Grain-fed Beef Cheek
with mashed potato, carrot, king oyster mushroom and gravy
澳洲穀飼牛頰肉配薯蓉、甘筍、杏鮑菇及燒汁

or 或

Tortelloni in Peas
with mushroom cream sauce
意大利雲吞配碗豆蘑菇忌廉醬

or 或

Halibut in Cartoccio
with vegetables and asparagus sauce
紙包焗冰島比目魚配雜蔬菜及蘆筍汁

or 或

Pan-fried Pork Tenderloin
with sautéed vegetables and apple sauce
香煎豬里脊肉配炒蔬菜及蘋果醬

Dessert 甜品

Fresh Lemon Meringue Tart
蛋白霜檸檬撻

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\$ 468 per person 每位

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

另加 \$178 享用指定香檳一杯

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

另加 \$87 享用指定紅或白酒一杯

All prices are subject to 10% service charge

須另收加一服務費

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。