Lunch Menu 午市菜單

Caesar Salad with Hokkaido Sea Scallops128凱撒沙律伴香煎北海道帶子128San Daniele Ham and cheese burrata with Mesclun Salad128聖丹尼爾火腿及流心水牛芝士伴田園雜菜沙律128Crab Cake Benedict with Stir-fried Spinach and Hollandaise Sauce128班尼迪蟹餅伴炒菠菜配荷蘭汁168《Tagliolini with Porcini Mushroom and Truffle Cream Sauce168华肝菌松露忌廉汁意大利幼麵168Grilled Veal Tenderloin Risotto168炭燒牛仔柳意大利燴飯168紅酒汁炭燒加拿大豬柳扁意粉168Yan-seared French Yellow Chicken Breast with Mesclun Salad188香煎法國黃雞胸伴田園雜菜沙律198Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜198黃煎意大利海鱸魚伴時令雜菜198黃煎意大利海鱸魚伴時令雜菜198蒙燒濾洲安格斯和牛腹心肉伴薯條198			HK\$
 聖丹尼爾火腿及流心水牛芝士伴田園雜菜沙律 Crab Cake Benedict with Stir-fried Spinach and Hollandaise Sauce 班尼迪蟹餅伴妙菠菜配荷蘭汁 128 Tagliolini with Porcini Mushroom and Truffle Cream Sauce 牛肝菌松露忌糜汁意大利幼麵 Grilled Veal Tenderloin Risotto 炭燒牛仔柳意大利燴飯 Grilled Canadian Pork Loin Linguine with Red Wine Sauce 紅酒汁炭燒加拿大豬柳扁意粉 Pan-seared French Yellow Chicken Breast with Mesclun Salad 香煎法國黃雞胸伴田園雜菜沙律 Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜 Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 198 		•	128
 班尼迪蟹餅伴炒菠菜配荷蘭汁 Tagliolini with Porcini Mushroom and Truffle Cream Sauce 牛肝菌松露忌廉汁意大利幼麵 Grilled Veal Tenderloin Risotto 炭燒牛仔柳意大利燴飯 Grilled Canadian Pork Loin Linguine with Red Wine Sauce Grilled Canadian Pork Loin Linguine with Red Wine Sauce 紅酒汁炭燒加拿大豬柳扁意粉 Pan-seared French Yellow Chicken Breast with Mesclun Salad 香煎法國黃雞胸伴田園雜菜沙律 Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜 Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 			128
 半肝菌松露忌廉汁意大利幼麵 Grilled Veal Tenderloin Risotto 炭燒牛仔柳意大利燴飯 Grilled Canadian Pork Loin Linguine with Red Wine Sauce 紅酒汁炭燒加拿大豬柳扁意粉 Pan-seared French Vellow Chicken Breast with Mesclun Salad 香煎法國黃雞胸伴田園雜菜沙律 Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜 Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 		•	128
炭燒牛仔柳意大利燴飯168Grilled Canadian Pork Loin Linguine with Red Wine Sauce 紅酒汁炭燒加拿大豬柳扁意粉168Pan-seared French Yellow Chicken Breast with Mesclun Salad 香煎法國黃雞胸伴田園雜菜沙律188Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜198Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries198	Aegetarian		168
 紅酒汁炭燒加拿大豬柳扁意粉 Pan-seared French Yellow Chicken Breast with Mesclun Salad 香煎法國黃雞胸伴田園雜菜沙律 Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜 Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 198 			168
 香煎法國黃雞胸伴田園雜菜沙律 Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜 Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 198 		_	168
香煎意大利海鱸魚伴時令雜菜 Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 198			188
			198
		Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 炭燒澳洲安格斯和牛腹心肉伴薯條	198

Supplement HK\$40 for one of the following selections

Daily Soup / Daily Dessert / Coffee / Tea / Soft Drink

另加港幣 40 元可選以下其中一項

餐湯 / 精選甜品 / 咖啡 / 茶 / 汽水

Subject to 10% service charge 另加一服務費

Our food dishes 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。

