

## Lunch Menu 午市菜單

|  | HK\$ |
|--|------|
| <b>Caesar Salad with Hokkaido Sea Scallops</b><br>凱撒沙律伴香煎北海道帶子                                     | 128  |
| <b>Pan-seared Akami Tuna with Mesclun Salad</b><br>香煎吞拿魚赤身伴田園雜菜沙律                                  | 128  |
| <b>Crab Cake Benedict with Stir-fried Spinach and Hollandaise Sauce</b><br>班尼迪蟹餅伴炒菠菜配荷蘭汁           | 128  |
| <b>Linguine with Jumbo Crab Meat and Arrabbiata Sauce</b><br>番茄汁珍寶蟹肉扁意粉                            | 168  |
| <b>Grilled Veal Tenderloin Risotto</b><br>炭燒牛仔柳意大利燴飯   | 168  |
| <b>Char-Grilled Duroc Pork Collar Linguine with Red Wine Sauce</b><br>紅酒汁炭燒杜洛克豬梅肉扁意粉               | 168  |
| <b>Pan-seared Italian Sea Bass Fillet with Baby Vegetables</b><br>香煎意大利海鱸魚伴時令雜菜                    | 198  |
| <b>Pan-seared French Yellow Chicken Breast with Mesclun Salad</b><br>香煎法國黃雞胸伴田園雜菜沙律                | 188  |
| <b>Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries</b><br>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。