

Set Lunch Menu 午市套餐

French White Asparagus

poached with San Daniele ham and hollandaise sauce

焗法國白露筍伴聖丹尼爾火腿配荷蘭汁

or 或

Escargot & Porcini

polenta and herb butter

香草牛油法式田螺及牛肝菌伴玉米蓉

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

Boston Lobster Bisque

波士頓龍蝦湯

Australian Ocean Trout

pan-seared with baby vegetables, potato and tarragon cream sauce

香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配香草忌廉汁

or 或

Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potato and truffle jus

炭燒100%純種西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配松露汁

or 或

French Yellow Chicken Breast

char-grilled with baby vegetables, potatoes and truffle jus

炭燒法國黃雞胸伴時令雜菜及馬鈴薯配松露汁

or 或

Smoked Beef Short Rib

24-hour slow-baked with baby vegetables, potatoes and truffle jus

24小時低溫慢烤煙燻牛肋排伴時令雜菜及馬鈴薯配松露汁

or 或

Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baby vegetables, potatoes and truffle jus

炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配松露汁

Apple Crumble

vanilla ice cream

蘋果金寶撻伴雲呢拿雪糕

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。