

Set Lunch Menu 午市套餐

Smoked Haddock Fish Cake

lime yogurt sauce

煙燻黑線鱈魚餅配青檸乳酪醬

or 或

Sesame Tuna Akami

pan-seared with cucumber and mango salsa

香煎芝麻香煎吞拿魚伴青瓜及芒果莎莎

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

Truffle Cappuccino

松露忌廉湯

French White Cod Fillet

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

香煎法國白鱈魚伴時令雜菜及馬鈴薯配香草忌廉汁

or 或

Schnitzel Iberico Pork Presa

char-grilled with baby vegetables, potato and truffle jus

炭燒西班牙豬肩胛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, potato 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

Roast Pigeon Risotto

with confit leg, seared breast and truffle jus

烤鴿意大利燴飯伴油封鴿腿及香煎鴿胸配松露汁

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。

Unlimited sparkling & still mineral water at HK\$30 per person
有氣及無氣礦泉水無限供應 每位港幣 30 元