

# Set Lunch Menu 午市套餐

## Sesame Tuna Akami

pan-seared with cucumber and mango salsa  
芝麻香煎吞拿魚伴青瓜及芒果莎莎  
or 或

## Pigeon Breast and Duck Foie Gras Ballotine

pan-fried with butternut squash puree  
香煎白鴿胸釀鴨肝卷配南瓜蓉  
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

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## Jerusalem Artichoke Soup

crispy parma ham  
耶路撒冷朝鮮薊濃湯伴巴馬火腿脆片

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## Australian Barramundi Fillet

pan-seared with baby vegetables, pancetta and tomato sauce  
香煎澳洲盲曹魚柳伴時令雜菜及意式煙肉配番茄汁  
or 或

## Spanish Iberico Pork Pluma

grilled with baby vegetables, potato and chimichurri sauce  
燒西班牙橡果黑毛豬肋眼伴時令雜菜及馬鈴薯配阿根廷青醬  
or 或

## Australian Lamb Rack

oven-roasted with pistachio crusted, baby vegetables, potatoes and truffle jus  
開心果脆焗澳洲羊扒伴時令雜菜及馬鈴薯配松露汁  
or 或

## Wagyu Beef Cheek

braised with mashed potatoes and baby vegetables with red wine sauce  
紅酒汁燉和牛面頰肉伴薯蓉及時令雜菜  
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

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## Apple Crumble

vanilla ice cream  
蘋果金寶撻伴雲呢拿雪糕

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## 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