

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

Duck Foie Gras

pan-fried with brioche and fresh fig jam

香煎鴨肝伴法式牛油軟包配無花果醬

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, potatoes and parsley 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 Iberico Pork Pluma

grilled with baby vegetables, potatoes 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

French Duck Leg Confit

with lentils ragout and truffle jus

法式油封鴨腿伴燉小扁豆配松露汁

or 或

Australian Lamb Shank

braised with mashed potatoes, baby vegetables and red wine sauce

紅酒汁燉澳洲羊膝伴薯蓉及時令雜菜

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

Mango Light Cheesecake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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