

Set Lunch Menu 午市套餐

Cecina Wagyu Beef Ham

melon and aged balsamic drizzle

西班牙風乾牛肉火腿薄片配蜜瓜及陳年意大利黑醋

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

Jerusalem Artichoke Soup

crispy parma ham

耶路撒冷朝鮮薊濃湯伴巴馬火腿脆片

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醬

or 或

Iberico Pork Cheek

slow-cooked with baby vegetables, potatoes and marsala mushroom sauce

慢煮西班牙豬臉頰肉伴時令雜菜及馬鈴薯配瑪莎拉酒蘑菇汁

or 或

French Barbarie Duck Breast

pan-seared with baby vegetables, potatoes and truffle jus

香煎法國芭芭拉鴨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。

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