

Set Lunch Menu 午市套餐

Duck Foie Gras

pan-fried with apple compote and maple walnut
香煎鴨肝伴蜜餞蘋果及楓糖合桃

or 或

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

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

Oxtail Russian Borscht

牛尾羅宋湯

French Monkfish

pan-seared with Neapolitan style tomatoes, olives & oregano oil
香煎法國鮫鱈魚配拿坡里式番茄橄欖醬

or 或

Crispy Pork Collar Schnitzel

baby vegetables, potatoes and mustard caper sauce
德式炸豬梅肉伴時令雜菜及馬鈴薯配芥末酸豆汁

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

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

US Prime Beef Sirloin Steak

char-grilled with baby vegetables, potatoes and truffle jus
炭燒美國頂級西冷牛排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