

Set Lunch Menu 午市套餐

Spanish Octopus Terrine

with roasted peppers, olives, sun-dried tomatoes and herb sauce
西班牙八爪魚凍批伴烤甜椒、橄欖、乾番茄及香草醬汁
or 或

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

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

Scotland Wild Salmon Fillet

pan-seared with baby vegetables, potatoes and lemon parsley cream sauce
香煎蘇格蘭野生三文魚柳伴時令雜菜及馬鈴薯配檸檬香草忌廉汁
or 或

Iberico Pork Cheek

slow-cooked with baby vegetables, potato 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 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

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

Mille Feuille

homemade custard cream with vanilla ice cream
吉士忌廉法式千層酥配雲呢拿雪糕

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