

# Set Lunch Menu 午市套餐

## Duck Foie Gras Terrine

with black truffle, brioche and fresh fig jam  
鴨肝凍批伴黑松露配法式牛油軟包及無花果醬  
or 或

## Spanish Octopus

braised in chorizo and paprika sauce  
燴西班牙八爪魚伴辣肉腸配紅甜椒粉  
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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## Truffle Cappuccino

松露忌廉湯

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## Sole Milanese

baby vegetables, potatoes and mustard caper sauce  
米蘭式龍脷魚伴時令雜菜及馬鈴薯配芥末酸豆汁  
or 或

## Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potatoes and truffle jus  
炭燒 100% 純種西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配松露汁  
or 或

## French Duck Leg Confit

crispy waffle, fried egg with cinnamon syrup  
法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿  
or 或

## Veal Tenderloin

slow-cooked with baby vegetables, potatoes and truffle jus  
慢煮牛仔柳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  
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## Mille Feuille

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