

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

French Pigeon Leg Confit

black wild rice salad

法式油封白鴿腿配黑野米沙律

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

French White Cod Fillet

pan-seared with baby vegetables, potatoes and parsley cream sauce

香煎法國白鱈魚伴時令雜菜及馬鈴薯配香草忌廉汁

or 或

Iberico Pork Presa

char-grilled with baby vegetables, potatoes and Barolo wine jus

炭燒西班牙豬肩胛肉伴時令雜菜及馬鈴薯配紅酒汁

or 或

French Yellow Chicken Breast

char-grilled with baby vegetables, potatoes 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

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

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

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