

Lunch Menu 午市菜單

| | HK\$ |
|--|------|
| Caesar Salad with Hokkaido Sea Scallops 凱撒沙律伴香煎北海道帶子 | 128 |
| Salmon Gravlax with Mesclun Salad 醃漬三文魚伴田園雜菜沙律 | 128 |
| French White Asparagus with San Daniele Ham and Hollandaise Sauce 法國白露筍伴聖丹尼爾火腿配荷蘭汁 | 128 |
| Linguine with Jumbo Crab Meat and Arrabbiata Sauce 番茄汁珍寶蟹肉扁意粉 | 168 |
| Braised Wagyu Beef Cheek Risotto 紅酒燉和牛面頰肉意大利燴飯 | 168 |
| Char-grilled Duroc Pork Collar Linguine with Red Wine Sauce 紅酒汁炭燒西班牙杜洛克豬梅肉扁意粉 | 168 |
| Pan-seared Italian Sea Bass Fillet with Baby Vegetables 香煎意大利海鱸魚伴時令雜菜 | 188 |
| Oven-roasted Australian Lamb Chop with Baby Vegetables 焗澳洲羊排伴時令雜菜 | 198 |
| Char-grilled Australian Stockyard Wagyu Beef Flap Meat with French Fries 炭燒澳洲安格斯和牛腹心肉伴薯條 | 198 |

Supplement HK\$40 for one of the following selections

Daily Soup / Daily Dessert / Coffee / Tea / Soft Drink

另加港幣 40 元可選以下其中一項

餐湯 / 精選甜品 / 咖啡 / 茶 / 汽水

Subject to 10% service charge 另加一服務費

Our food dishes 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