

Set Lunch Menu 午市套餐

Escargot and Mushroom Vol-au-vent

法式田螺蘑菇酥盒

or 或

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

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

Australian Ocean Trout

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

香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配香草忌廉汁

or 或

Canadian Pork Loin

slow-cooked with baby vegetables, potato and truffle jus

慢煮加拿大豬柳伴時令雜菜及馬鈴薯配松露汁

or 或

Australian Lamb T-Bone

char-grilled with baby vegetables, potato and truffle jus

炭燒澳洲T骨羊扒伴時令雜菜及馬鈴薯配松露汁

or 或

Smoked Beef Short Rib

24-hour slow-baked with baby vegetables, potato and truffle jus

24小時低溫慢烤煙燻牛肋排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

Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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