

Set Lunch Menu 午市套餐

Spanish Octopus

braised in chorizo and paprika sauce
燴西班牙八爪魚配辣肉腸紅甜椒汁
or 或

Salted Cod Cake

pan-seared with celery root remoulade
香煎鹽漬鱈魚餅伴芹菜根蛋黃醬
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

Seafood Bouillabaisse

海鮮馬賽魚湯

Australian Barramundi Fillet

pan-seared with baby vegetables, pancetta and tomato sauce
香煎澳洲盲曹魚柳伴時令雜菜及意式煙肉配番茄汁
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

Australian Lamb T-Bone

char-grilled with baby vegetables, potatoes and Barolo wine jus
炭燒澳洲T骨羊扒伴時令雜菜及馬鈴薯配紅酒汁
or 或

Veal Tenderloin

slow-cooked with baby vegetables, potatoes and black truffle jus
慢煮牛仔柳伴時令雜菜及馬鈴薯配黑松露汁
or 或

Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baby vegetables, potatoes and black truffle jus
炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配黑松露汁

Banana Chocolate Cake

espresso ice cream
香蕉朱古力蛋糕伴濃縮咖啡雪糕

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。