

Set Lunch Menu 午市套餐

Crab Cake Benedict

stir-fried spinach and hollandaise sauce
班尼迪蟹餅伴炒菠菜配荷蘭汁

or 或

Scottish Smoked Salmon

fennel & avocado espuma
蘇格蘭煙三文魚伴茴香配牛油果泡沫

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

Truffle Cappuccino

松露忌廉湯

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

Iberico Pork Cheek

slow-cooked with baby vegetables, potatoes and marsala mushroom sauce
慢煮西班牙豬臉頰肉伴時令雜菜及馬鈴薯配瑪莎拉酒蘑菇汁

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

Smoked Beef Short Rib

24-hour slow-baked with baby vegetables, potatoes 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

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

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。

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