

Set Lunch Menu 午市套餐

Cristal Blue Prawn

butter glazed with Greek barley salad
法國水晶藍蝦配希臘薏米沙律

or 或

Salmon Gravlax

marinated baby radish and honey mustard dressing
醃漬三文魚伴櫻桃蘿蔔配蜜糖芥末汁

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

Ox-tail Russian Borscht

牛尾羅宋湯

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

Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potatoes and truffle jus
炭燒 100% 純種西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配松露汁

or 或

French Duck Breast

pan-seared with baby vegetables, potatoes and truffle jus
香煎法國鴨胸伴時令雜菜及馬鈴薯配松露汁

or 或

Australian Lamb Shank

braised with mashed potatoes, baby vegetables and red wine sauce
紅酒汁燉澳洲羊膝伴薯蓉及時令雜菜

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