

Set Lunch Menu 午市套餐

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

Duck Foie Gras

pan-fried with apple compote and maple walnut
香煎鴨肝伴蜜餞蘋果及楓糖合桃
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

French White Cod Fillet

pan-seared with baby vegetables, potatoes and parsley cream sauce
香煎法國白鱈魚伴時令雜菜及馬鈴薯配香草忌廉汁
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

Australian Lamb T-Bone

char-grilled with baby vegetables, potatoes 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 Cheesecake 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