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

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Boston Lobster Bisque
波士頓龍蝦湯

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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
Canadian Pork Loin
slow-cooked with baby vegetables, potatoes 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
French Duck Leg Confit
lentils ragout and truffle jus
法式油封鴨腿伴燉小扁豆配松露汁
or 或
Veal Tenderloin
slow-cooked with baby vegetables, potatoes and truffle jus
慢煮牛仔柳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

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Banana Chocolate Cake
espresso ice cream
香蕉朱古力蛋糕伴濃縮咖啡雪糕

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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