Set Lunch Menu 午市套餐

Spanish Octopus Skewer
char-grilled with spicy pesto and cauliflower purée
炭燒西班牙八爪魚串伴辣味青醬配椰菜花蓉
or 或
Sesame Tuna Akami
pan-seared with cucumber and mango salsa
芝麻香煎吞拿魚伴青瓜及芒果莎莎
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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Truffle Cappuccino
松露忌廉湯

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Australian Ocean Trout
pan-seared with baby vegetables, potato and parsley cream sauce
香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配香草忌廉汁
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
Roast Pigeon Risotto
with confit leg, seared breast and truffle jus
烤鴿意大利燴飯伴油封鴿腿及香煎鴿胸配松露汁
或
Australian Lamb Shank
braised with mashed potato, baby vegetables and red wine sauce
紅酒汁燉澳洲羊膝伴薯蓉及時令雜菜
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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Apple Crumble
vanilla ice cream
蘋果金寶撻伴雲呢拿雪糕

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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