

Set Lunch Menu 午市套餐

Goose Foie Gras

pan-seared with pistachio crusted and caramelized fig and brioche bread
香煎鵝肝伴開心果焦糖無花果及布里歐麵包
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

Truffle Cappuccino

松露忌廉湯

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醬
or 或

Iberico Pork Cheek

slow-cooked with baby vegetables, potato 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 Barbarie Duck Breast

pan-seared with baby vegetables, potato and black truffle jus
香煎法國芭芭拉鴨胸伴時令雜菜及馬鈴薯配黑松露汁
or 或

Australian Lamb Rack

oven-roasted with pistachio crusted, baby vegetables, potato and truffle jus
開心果脆焗澳洲羊扒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, potato and black truffle jus
炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配黑松露汁

Mille Feuille

homemade custard cream with vanilla ice cream
吉士忌廉法式千層酥配雲呢拿雪糕

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。