

# Set Lunch Menu 午市套餐

## Dungeness Crab Ravioli

with parsley cream sauce

鄧金斯蟹肉意式雲吞配番茜忌廉汁

or 或

## Duck Foie Gras Terrine

with black truffle, brioche and fresh fig jam

鴨肝凍批伴黑松露配法式牛油軟包及無花果醬

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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## 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

## Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potato and black 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黑松露汁

or 或

## French Duck Leg Confit

crispy waffle, fried egg with cinnamon syrup

法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿

or 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

## 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

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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。