

Set Lunch Menu 午市套餐

Colossal Blue Crab Cake

pan-fried with avocado tomato salsa
香煎藍蟹餅配牛油果番茄莎莎
or 或

Akami Tuna tartar

with avocado and wasabi dressing
吞拿魚赤身他他伴牛油果配山葵芥末醬
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

Boston Lobster Bisque

波士頓龍蝦湯

Chilean Sea Bass

grilled with baby vegetables, potato and saffron sauce
扒智利海鱸魚伴時令雜菜及馬鈴薯配番紅花醬汁
or 或

French Duck Leg Confit

crispy waffle and 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

Canadian Pork Loin

slow-cooked with baby vegetables, potato and black truffle jus
慢煮加拿大豬柳伴時令雜菜及馬鈴薯配黑松露汁
or 或

Wagyu Beef Cheek

braised with mashed potato and baby vegetables with red wine sauce
紅酒汁燉和牛面頰肉伴薯蓉及時令雜菜
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

Mango Light Cheese Cake 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。