

Set Lunch Menu 午市套餐

Grilled Tuna Steaks

with scallion soy dressing

炭燒吞拿魚排配香蔥油醬汁

or 或

Escargot & Porcini

polenta and herb butter

香草牛油法式田螺及牛肝菌伴玉米蓉

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

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 Presa

char-grilled with baby vegetables, potato and black truffle jus

炭燒西班牙豬肩胛肉伴時令雜菜及馬鈴薯配黑松露汁

or 或

Australian Lamb T-Bone

char-grilled with baby vegetables, potato and black truffle jus

炭燒澳洲T骨羊扒伴時令雜菜及馬鈴薯配黑松露汁

or 或

Wagyu Beef Cheek

braised with mashed potatoes and baby vegetables with red wine sauce

紅酒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

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。