

Set Lunch Menu 午市套餐

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

Crab Cake Benedict

stir-fried spinach and hollandaise sauce

班尼迪蟹餅伴炒菠菜配荷蘭汁

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

Seafood Bouillabaisse

海鮮馬賽魚湯

Italian Sea Bass Fillet

pan-seared with baby vegetables, potato and lemon garlic herbs sauce

香煎意大利海鱸魚柳伴時令雜菜及馬鈴薯配檸檬蒜蓉香草汁

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 Yellow Chicken Breast

char-grilled with baby vegetables, potato and truffle jus

炭燒法國黃雞胸伴時令雜菜及馬鈴薯配松露汁

or 或

Veal Tenderloin

slow-cooked with baby vegetables, potato and truffle jus

慢煮牛仔柳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

Apple Crumble

vanilla ice cream

蘋果金寶撻伴雲呢拿雪糕

Coffee or Tea

咖啡或茶

3-Course 三道菜 HK\$398

4-Course 四道菜 HK\$418

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。