

**Set Lunch Menu**

**Amuse-Bouche 餐前菜**

**Abalone in Japanese Style**  
on pickled sauce  
日式磯煮鮑魚

**Appetizer 前菜**

**Artichoke with Crab Meat**  
with vegetable capsicum sauce and caviar  
雅枝竹配蟹肉、精選魚子及甜椒汁

or 或

**Spanish Spring Chicken**  
with vegetable pudding and grape sauce  
西班牙春雞配蔬菜布甸及葡萄醬汁

**Soup 湯**

**Soup of the Day**

是日精選餐湯

**Main Course 主菜**

**Grilled U.S. Wagyu SRF Gold Label Chuck Eye Steak**  
served with vegetables  
香煎美國和牛下肩胛肉眼配時令蔬菜

or 或

**Pan Fried Norwegian Salmon Fillet**  
served with bell pepper salsa, potato and pumpkin on red onion sauce  
香煎挪威三文魚柳配甜椒莎莎醬、薯仔、南瓜及紅洋蔥汁

or 或

**Pan Roasted Australian Lamb Cutlet**  
with red cabbage, endive and mashed potato  
香烤澳洲羊架配紅椰菜、菊苣菜及薯蓉

or 或

**Mushroom Tortellini**  
with sautéed vegetables on cheese truffle sauce  
野菌意大利雲吞配炒時令蔬菜伴松露芝士汁

**Dessert 甜品**

**Passion Fruit Mango Ball**  
香芒熱情果蛋糕

or 或

**MÖ VENPICK Ice Cream (2 Scoops)**  
瑞士 MÖ VENPICK 雪糕 (兩球)

**Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶**

**HK\$ 568 per person** 每位

**Special Offer 特別推廣**

*An additional glass of summer drinks at HK\$48*

另加 \$48 享用夏日特飲一杯

*An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178*

另加 \$178 享用指定香檳一杯

*An additional glass of selected red or white wine at HK\$87*

另加 \$87 享用指定紅或白酒一杯

*All prices are subject to 10% service charge*  
須另收加一服務費

*If you have any concerns regarding food allergies, please alert your server prior to ordering.*

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。