

Set Lunch Menu 午市套餐

Creamy Crab Brulee

法式蟹肉焦糖燉蛋

or 或

Dutch Bitterballen (Fried Beef Meatballs)

with honey mustard sauce

荷蘭炸牛肉丸配蜜糖芥末醬

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

French Onion Soup

法式洋蔥湯

Turbot Fillet

oven-roasted with golden crusted and baby vegetables, potato and saffron sauce

牛油脆皮焗多寶魚伴時令雜菜及馬鈴薯配番紅花醬汁

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

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

Australian Lamb Shank

braised with mashed potato, baby vegetables and red wine sauce

紅酒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

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。