

Set Lunch Menu 午市套餐

Duck Foie Gras Terrine

with black truffle, brioche and fresh fig jam
鴨肝凍批伴黑松露配法式牛油軟包及無花果醬
or 或

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

Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce
香煎北海道珍寶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

Jerusalem Artichoke Soup

crispy parma ham
耶路撒冷朝鮮薊濃湯伴巴馬火腿脆片

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

Spanish Iberico Pork Pluma

grilled with baby vegetables, potato and chimichurri sauce
燒西班牙橡果黑毛豬肋眼伴時令雜菜及馬鈴薯配阿根廷青醬
or 或

Rolled Lamb Neck

stuffed with spinach, baby vegetables, potato and truffle jus
菠菜羊頸肉卷伴時令雜菜及馬鈴薯配松露汁
or 或

Veal Milanese

baby vegetables, potato and mustard lemon sauce
米蘭式牛仔伴時令雜菜及馬鈴薯配檸檬芥末汁
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
or 或

Australian Stockyard Black Angus Beef Tenderloin

char-grilled with baby vegetables, potato and black truffle jus
炭燒澳洲安格斯牛柳伴時令雜菜及馬鈴薯配黑松露汁
(Supplement 另加 HK\$100)

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\$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。