Set Lunch Menu 午市套餐

Tapas -Combo
Bacalao Croquettes/ Pigeon Empanadas/ Pickled Octopus
西班牙小食拼盤(香炸鱈魚球/ 鴿肉餡餅/ 醋漬八爪魚)

or 或

Hamachi Crudo
olive, fennel and basil oil
油甘魚伴橄欖配甜茴香及羅勒油
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

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Boston Lobster Bisque
波士頓龍蝦湯

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French White Cod Fillet
pan-seared with baby vegetables, potato and parsley cream sauce
香煎法國白鱈魚伴時令雜菜及馬鈴薯配香草忌廉汁

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

Australian Lamb Rack
oven-roasted with pistachio crusted, baby vegetables, potato and truffle jus
開心果脆焗澳洲羊扒伴時令雜菜及馬鈴薯配松露汁

or 或
Smoked Beef Short Rib
24-hour slow-baked with baby vegetables, potato and black truffle jus
24小時低溫慢烤煙燻牛肋排伴時令雜菜及馬鈴薯配黑松露汁

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

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Apple Crumble
vanilla ice cream
蘋果金寶撻伴雲呢拿雪糕

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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。