

# Set Lunch Menu 午市套餐

## French White Asparagus

poached with San daniele ham and hollandaise sauce  
焗法國白露筍伴聖丹尼爾火腿配荷蘭汁  
or 或

## French Tarbouriech Oyster

selection of Fresh Oyster or Oyster Kilpatrick  
法國淡雪蠔  
自選生蠔或煙肉洋蔥芝士焗蠔

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

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## Truffle Cappuccino

松露忌廉湯

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## 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

## Iberico Pork Presa

char-grilled with baby vegetables, potato and black truffle jus  
炭燒西班牙豬肩胛肉伴時令雜菜及馬鈴薯配黑松露汁  
or 或

## French Duck Leg Confit

crispy waffle, fried egg with cinnamon syrup  
法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿  
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  
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\$60)

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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。