

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 winter drinks at HK\$48

另加 \$48 享用冬日特飲一杯

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。