

**Set Lunch Menu**

**Amuse-Bouche 餐前菜**

**Abalone in Japanese Style**  
on pickled sauce  
日式磯煮鮑魚

**Appetizer 前菜**

**Dutch Veal with Tuna Sauce**  
荷蘭牛仔肉配吞拿魚醬

or 或

**Fish Cake**  
Cauliflower Purée, Celeriac and Fish sauce  
魚餅配椰菜花蓉、西芹頭及魚汁

**Soup 湯**

**Soup of the Day**

是日精選餐湯

**Main Course 主菜**

**Braised Australian Beef Cheek**  
served with roasted potatoes and paprika sauce  
燴澳洲牛臉頰肉配烤馬鈴薯及紅椒汁

or 或

**Pan-fried Atlantic Cod Fillet**  
served with mixed vegetables, roasted potatoes and truffle sour cream sauce  
香煎大西洋鱈魚片配時令蔬菜、烤馬鈴薯、酸忌廉松露汁

or 或

**Festive Platter**  
with US turkey and stuffing, Cotechino, Zampone  
節日拼盤  
美國火雞、火雞餡料及意式碎肉腸

or 或

**Gnocchi with Four Cheese**  
in truffle sauce  
意式薯糰配四式芝士松露汁

**Dessert 甜品**

**Tiramisu**  
意大利芝士蛋糕

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\$ 618 per person** 每位

**Special Offer 特別推廣**

Enjoy a glass of winter drink with additional HK\$48

另加 \$48 享用冬日特飲一杯

Enjoy a glass of Gosset, Excellence, Brut, Champagne with additional HK\$178

另加 \$178 享用指定香檳一杯

Enjoy a glass of selected red or white wine with additional 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。