

*Set Lunch Menu*

*Amuse-Bouche* 餐前菜

*Abalone in Japanese Style*

on pickled sauce  
日式磯煮鮑魚

*Appetizer* 前菜

*Crispy Pork Belly Milanese  
and Shrimp Tartare*

with broad bean and zucchini sauce

脆炸米蘭豬腩肉配蝦韃韃、蠶豆及意大利青瓜醬

or 或

*Cheese Arancini*

served on vegetable crumble and spiced sauce  
意式芝士飯球配蔬菜金寶及香辣醬

*Soup* 湯

*Forrest Mushroom Soup*

with truffle sour cream  
野菌湯配松露酸忌廉

*Main Course* 主菜

*Pan Fried Guinea Fowl Breast*

served with carrot orange purée, roasted potato and vegetables  
香煎法國珍珠雞胸配甘筍香橙蓉、焗薯及時令蔬菜

or 或

*Pan Fried Japanese Amberjack Fillet*

served with radish confit and fondant potato  
香煎日本琥珀魚柳配小蘿蔔及方旦馬鈴薯

or 或

*Pan Roasted U.S. Beef Tenderloin*

with borlotti bean sauce and vegetables  
香烤美國牛柳配大花豆醬及時令蔬菜

or 或

*Vegetables Millefoglie*

with quail egg, cauliflower panna-cotta and guacamole sauce  
蔬菜千層伴鸚鵡蛋、椰菜花奶凍及牛油果醬

*Dessert* 甜品

*Passion Fruit Mango Ball*

香芒熱情果蛋糕

or 或

*MÖVENPICK Ice Cream (2 Scoops)*

瑞士 MÖVENPICK 雪糕 (兩球)

*Freshly Brewed Coffee or Tea* 即磨鮮咖啡或茶

**HK\$ 528** per person 每位

*Special Offer* 特別推廣

*An additional glass of summer drinks at HK\$48*

另加 \$48 享用夏日特飲一杯

*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。