

Set Lunch Menu 午市套餐

Pigeon & Foie Gras Pasties

with truffle veloute sauce

白鴿及鴨肝酥皮餡餅伴黑松露白醬汁

or 或

Crab Cake Benedict

stir-fried spinach and hollandaise sauce

班尼迪蟹餅伴炒菠菜

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

Truffle Cappuccino

松露忌廉湯

Chilean Sea Bass

oven-roasted with herb crusted and baby vegetables, potato and saffron sauce

香草脆焗智利海鱸魚伴時令雜菜及馬鈴薯配番紅花醬汁

or 或

Australian Lamb Loin

oven-roasted with rice crusted, baby vegetables, potato and truffle jus

香脆米焗澳洲羊柳伴時令雜菜及馬鈴薯配松露汁

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

Iberico Pork Cheek

slow-cooked with baby vegetables, potato and marsala mushroom sauce

慢煮西班牙豬臉頰肉配件時令雜菜及馬鈴薯配瑪莎拉酒蘑菇汁

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

Apple Crumble

vanilla ice cream

蘋果金寶撻伴雲呢拿雪糕

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。