

Set Lunch Menu 午市套餐

Spanish Octopus

braised in chorizo and paprika sauce
燴西班牙八爪魚配辣肉腸紅甜椒汁
or 或

Duck Foie Gras

pan-seared with pistachio crusted and caramelized fig and brioche bread
香煎鴨肝伴開心果焦糖無花果及布里歐麵包
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

Boston Lobster Bisque

波士頓龍蝦湯

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

French Duck Leg Confit

crispy waffle and 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

Canadian Pork Loin

slow-cooked with baby vegetables, potato and black truffle jus
慢煮加拿大豬柳伴時令雜菜及馬鈴薯配黑松露汁
or 或

Wagyu Beef Cheek

braised with mashed potato, baby vegetables and red wine sauce
紅酒燉和牛面頰肉伴薯蓉及時令雜菜
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

Orange Earl Grey Cake

chocolate ice cream
香橙伯爵茶蛋糕伴朱古力雪糕

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。