

# Set Lunch Menu 午市套餐

## Crab Cake Benedict

stir-fried spinach and hollandaise sauce  
班尼迪蟹餅伴炒菠菜  
or 或

## Hamachi Crudo

olive, fennel and basil oil  
油甘魚伴橄欖配甜茴香及羅勒油  
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

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## Boston Lobster Bisque

波士頓龍蝦湯

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## French White Cod Fillet

pan-seared with baby vegetables, potato and parsley cream sauce  
香煎法國白鱈魚伴時令雜菜及馬鈴薯配香草忌廉汁  
or 或

## Iberico Pork Cheek

slow-cooked with baby vegetables, potato and marsala mushroom sauce  
慢煮西班牙豬臉頰肉伴時令雜菜及馬鈴薯配瑪莎拉酒蘑菇汁  
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

## Veal Tenderloin

slow-cooked with baby vegetables, potato and truffle jus  
慢煮牛仔柳伴時令雜菜及馬鈴薯配松露汁  
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  
or 或

## Australian Stockyard Black Angus Beef Tenderloin

char-grilled with baby vegetables, potato and black truffle jus  
炭燒澳洲安格斯牛柳伴時令雜菜及馬鈴薯配黑松露汁  
**(Supplement 另加 HK\$60)**

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## Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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## 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。