

Thanksgiving Day Set Lunch Menu

Spanish Octopus Carpaccio

pickled celery root and salsa verde

西班牙八爪魚薄片伴芹菜根配義大利青醬
or 或

Duck Foie Gras

pan-seared with pistachio crusted, 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

Butternut Squash Soup

南瓜湯

U.S. Turkey

roasted with stuffings, baked winter squash, sweet potatoes and gravy

香烤釀火雞伴焗南瓜及番薯配燒汁
or 或

French Monkfish

Italian seafood stew and baby vegetables

法國鮫鱈魚伴意式雜菜燉海鮮
or 或

Canadian Pork Loin

slow-cooked with baked winter squash, sweet potatoes and black truffle jus

慢煮加拿大豬柳伴焗南瓜及番薯配黑松露汁
or 或

Wagyu Beef Cheek

braised with baked winter squash, sweet potatoes and red wine sauce

紅酒燉和牛面頰肉伴焗南瓜及番薯
or 或

Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baked winter squash, sweet potatoes and black truffle jus

炭燒澳洲安格斯和牛腹心肉伴焗南瓜及番薯配黑松露汁
or 或

Australian Stockyard Black Angus Beef Tenderloin

char-grilled with baked winter squash, sweet potatoes and black truffle jus

炭燒澳洲安格斯牛柳伴焗南瓜及番薯配黑松露汁

(Supplement 另加 HK\$60)

Pumpkin Pie

vanilla ice cream

南瓜批伴雲呢啞雪糕

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。