

Set Lunch Menu 午市套餐

Hamachi Crudo

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

Crispy French Duck Fritters

blackberry sauce and toast hazelnuts
香脆法國鴨肉餡餅配黑莓汁及榛子
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

Jerusalem Artichoke Soup

crispy parma ham
耶路撒冷朝鮮薊濃湯伴巴馬火腿脆片

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

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

Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potato and black truffle jus
炭燒 100% 純種西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配黑松露汁
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
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\$100)

Mille Feuille

with homemade custard cream
吉士忌廉法式千層酥

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。