

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

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

Boston Lobster Bisque

波士頓龍蝦湯

French Monkfish

with Italian seafood stew and baby vegetables

法國鮫魚配意式雜菜燉海鮮

or 或

Spanish Iberico Pork Pluma

grilled with baby vegetables, potato and chimichurri sauce

燒西班牙橡果黑毛豬肋眼伴時令雜菜及馬鈴薯配阿根廷青醬

or 或

Australian Lamb Shank

braised with mashed potato, baby vegetables and red wine sauce

紅酒燉澳洲羊膝伴薯蓉及時令雜菜

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。