

Set Lunch Menu 午市套餐

Spanish Octopus

char-grilled with confit tomato & fregola salad
炭燒西班牙八爪魚配油封番茄及薩丁尼亞珍珠麵沙律
or 或

Salted Cod Cake

pan-seared with celery root remoulade
香煎鹽漬鱈魚餅伴芹菜根蛋黃醬
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

French Onion Soup

法式洋蔥湯

Australian Ocean Trout

pan-seared with baby vegetables, potato and dill butter sauce
香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配蒔蘿牛油汁
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 Yellow Chicken Breast

char-grilled with baby vegetables, potato and truffle jus
炭燒法國黃雞胸伴時令雜菜及馬鈴薯配松露汁
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)

Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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。