

Set Lunch Menu 午市套餐

Spain Octopus Carpaccio

with 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 and 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

Boston Lobster Bisque

波士頓龍蝦湯

Risotto Milanese

with roasted beef bone marrow
米蘭燉飯配香烤牛骨髓
or 或

Sole Milanese

baby vegetables, potato and mustard caper sauce
米蘭式龍脷魚伴時令雜菜及馬鈴薯配芥末酸豆汁
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

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

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。