

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

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

Australian Barramundi Fillet

pan-seared with baby vegetables, pancetta and tomato sauce
香煎澳洲盲曹魚柳伴時令雜菜及意式煙肉配番茄醬
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

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

Wagyu Beef Cheek

braised with mashed potatoes and baby vegetables with red wine sauce
紅酒燉和牛面頰肉伴薯蓉及時令雜菜
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)

Apple Crumble

vanilla ice cream
蘋果金寶撻伴雲呢拿雪糕

Coffee or Tea

咖啡或茶

3-Course 三道菜 HK\$398

4-Course 四道菜 HK\$418

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。