

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

French Pigeon Leg Confit

polenta and truffles grated
法式油封白鴿腿伴玉米蓉及黑松露碎
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

Truffle Cappuccino

松露忌廉湯

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

Canadian Pork Loin

slow-cooked with baby vegetables, potato and black truffle jus
慢煮加拿大豬柳伴時令雜菜及馬鈴薯配黑松露汁
or 或

French Barbarie Duck Breast

pan-seared with baby vegetables, potato and black truffle jus
香煎法國芭芭拉鴨胸伴時令雜菜及馬鈴薯配黑松露汁
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)

Banana Chocolate Cake

espresso ice cream
香蕉朱古力蛋糕伴濃縮咖啡雪糕

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。