

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

Grilled Wagyu Beef Tongue

red wine onion and carrot shoestring fries

炭燒和牛牛脷伴紅酒洋蔥配香脆紅蘿蔔絲

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

French Monkfish

with Italian seafood stew and baby vegetables

法國鮫鱈魚配意式雜菜燉海鮮

or 或

U.S Pork Tenderloin

char-grilled with baby vegetables, potato and honey mustard

炭燒美國豬柳伴時令雜菜及馬鈴薯配蜂蜜芥末醬

or 或

French Duck Leg Confit

crispy waffle and fried egg with cinnamon syrup

法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿

or 或

Lamb Loin Ballotine

with spinach, baby vegetables, potato and truffle jus

菠菜羊柳卷伴時令雜菜及馬鈴薯配松露汁

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)

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\$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。