

Set Lunch Menu 午市套餐

Langoustines Tempura

with tomato gazpacho and parmesan custard

挪威小龍蝦天婦羅伴西班牙番茄冷湯及香脆巴馬臣芝士

or 或

Sesame Tuna Akami

pan-seared with cucumber and mango salsa

芝麻香煎吞拿魚伴青瓜及芒果莎莎

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

French Duck Leg Confit

crispy waffle, 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

Spain Iberico Pork Pluma

grilled with baby vegetables, potato and chimichurri sauce

燒西班牙橡果黑毛豬肋眼伴時令雜菜及馬鈴薯配阿根廷青醬

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\$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。