

# Set Lunch Menu 午市套餐

## Tuna Akami Pastrami

pan-seared with cucumber and mango salsa  
香煎煙燻吞拿魚伴青瓜及芒果莎莎  
or 或

## Crab Cake Benedict

stir-fried spinach and hollandaise sauce  
班尼迪蟹餅伴炒菠菜  
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

\*\*\*\*\*

## French Monkfish

With Italian sea food stew  
法國鮫鱈魚配意式燉海鮮  
or 或

## Australian Lamb Shank

braised with mashed potato, baby vegetables and red wine sauce  
紅酒燉澳洲羊膝伴薯蓉及時令雜菜  
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

## 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

\*\*\*\*\*

## 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。