

# Set Lunch Menu 午市套餐

## Salted Cod Cake

pan-seared with celery root remoulade

香煎鹽漬鱈魚餅伴芹菜根蛋黃醬

or 或

## Spanish Octopus Confit

vitelotte gnocchi and pesto cream sauce

西班牙油封八爪魚伴馬鈴薯糰子配青醬忌廉汁

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

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## Truffle Cappuccino

松露忌廉湯

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## Australian Ocean Trout

pan-seared with baby vegetables, potato and parsley cream sauce

香煎澳洲海洋鱒魚伴時令雜菜及馬鈴薯配香草忌廉汁

or 或

## Iberico Pork Presa

char-grilled with baby vegetables, potato and black truffle jus

炭燒西班牙豬肩胛肉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

## 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

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)

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## Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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## 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。