

# Set Lunch Menu 午市套餐

## Dungeness Crab Ravioli

with parsley cream sauce

鄧金斯蟹肉意式雲吞配番茜忌廉汁

or 或

## Foie Gras

pan-seared with grilled rum peaches and hazelnuts

香煎鴨肝伴烤罌酒蜜桃及榛子

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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## Boston Lobster Bisque

波士頓龍蝦湯

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## Australian Barramundi Fillet

pan-seared with baby vegetables, pancetta and tomato sauce

香煎澳洲盲曹魚柳伴時令雜菜及意式煙肉配番茄醬

or 或

## French Yellow Chicken Breast

char-grilled with baby vegetables, potato and truffle jus

炭燒法國黃雞胸伴時令雜菜及馬鈴薯配松露汁

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

## 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)

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## Mille Feuille

homemade custard cream with vanilla ice cream

吉士忌廉法式千層酥伴雲呢拿雪糕

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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。