

### LUNCH MENU

#### STARTER

Foie Gras Torchon
Passion Fruit, Port Wine Jelly and William's Pear

### **CONSOMME**

Duck Ravioli and Petite Legumes

#### MAIN DISH

M5 Black Angus Striploin and Boston Lobster Served with Truffle Potatoes Puree and Sauce Béarnaise

**DESSERT** 

TEA OR COFFEE

RMB498net per person

If you are allergic to certain food ingredients, please advise our service colleagues. Specific ingredients may not be available due to restrictions on the delivery of merchandise. The price is in RMB and is inclusive of 10% service charge and 6% government taxes.



## 午餐套餐

## 前菜

鸭肝批 百香果,波特啫喱搭配威廉梨

# **法式清汤** 鸭肉意饺搭配根茎蔬菜

## 主菜

5 级安格斯西冷牛排及波士顿龙虾 搭配松露土豆泥及宾利士汁

甜品

咖啡或茶

每位人民币 498 元净价

如果您有任何过敏史或特殊需求,请联系餐厅服务员 菜品配料仅为参考,具体实物请以当天提供为准 价格为人民币并已包含 10%服务费及 6%的政府税