



Set Lunch Menu

Appetisers

Beef Tartare

Leek, Potato, Garlic

or

Crab

Yuzu, Fennel, Brioche

or

Spring Salad

Fennel, Asparagus, Green Pea

Soup

Green Pea Soup

Mint, Ricotta Cheese, Cream

or

Lobster Bisque

Tarragon, Cream, Cognac

(Add a Supplement of HK\$108)

Main

Beef Flat Iron

Burnt, Onion, Jus

or

Iberian Pork Presa

Chorizo, Olive, Jus

or

Seabass

Zucchini, Tomato, Beurre Blanc

or

Lobster

Fregola Sarda, Sage, Lobster Sauce

(Add a Supplement of HK\$180)

Dessert

Green Apple Trifle

Green Apple Compote, Vanilla Chantilly, Green Apple Sorbet

or

Crème Caramel

Mixed berries, Micro Mint

or

Seasonal Fruits

Three-Course Lunch Menu at \$598 Per Person (Appetiser or Soup, Main & Dessert)

Four-Course Set Lunch at \$698 Per Person (Appetiser, Soup, Main & Dessert)

Sommelier's Selection of Non-Alcohol Pairing \$98 Per 2 Glasses (100ml Per Glass)

Sommelier's Selection Pairing \$118 Per 3 Glasses (100ml Per Glass)

Saturday Two-Hour Unlimited Free Flow Beverage Package

Selected Mocktails, Fresh Juices, and Soft Drinks \$108 Per Person

Selected Wines \$238 Per Person

Selected Champagne and Wines \$388 Per Person

Subject to 10% Service Charge



精選午市套餐

頭盤

牛肉他他配大蔥、馬鈴薯及蒜頭

或

蟹肉配柚子、茴香及奶油麵包

或

春日沙律配茴香、蘆筍及豌豆

湯

豌豆湯配薄荷、瑞可塔芝士及忌廉

或

法式龍蝦濃湯

(另加 HK\$108)

主菜

翼板牛排配焦香、洋蔥及牛肉汁

或

伊比利亞豬肩胛肉眼配西班牙辣肉腸、橄欖及豬肉汁

或

海爐魚配意大利青瓜、蕃茄及白酒牛油汁

或

龍蝦配意大利珍珠意粉、鼠尾草及龍蝦汁

(另加 HK\$108)

甜品

青蘋果芭菲配蜜餞青蘋果、雲尼拿鮮奶油及青蘋果雪芭

或

焦糖布甸配雜莓及薄荷葉

或

時令鮮果碟

三道菜午市套餐 (頭盤或湯、主菜及甜品) 每位 HK\$598

四道菜午市套餐 (頭盤、湯、主菜及甜品) 每位 HK\$698

侍酒師無酒精調飲推介兩杯 HK\$98 (每杯100 毫升)

侍酒師美酒推介三杯 HK\$118 (每杯100 毫升)

逢星期六可另加配兩小時無限供應飲品套餐

配指定無酒精雞尾酒、果汁及汽水每位另加 HK\$108

配指定紅白餐酒每位另加 HK\$238

配指定香檳及紅白餐酒每位另加 HK\$388

另加一服務費