



## Set Lunch Menu

### Starters

**Radicchio Salad** Radicchio Tardivo, Radicchio Castelfranco, Pink Radicchio, Goat Cheese Mousse, Dates, Pear, Walnuts & Sherry Vinaigrette

**Seared Hamachi** Green Olive Tapenade & Fennel Salad

**Puntarelle Alla Romana** Puntarelle, Red & White Endive, Garlic & Anchovy Dressing, Capers & Parsley

**Winter Minestrone** Tomatoes, Carrot, Puntarelle, Celery, Celeriac, Onion, Baby Spinach, Beans & Basil Pesto

**Lobster Bisque** Tarragon, Cream, Cognac (Add HK\$108)

### Main

**Slow Cooked Wagyu Beef Brisket** Boiled New Potatoes, Sauerkraut & Mustard Jus

**Grilled Lemon Herb Spring Chicken** Light Chicken Jus, Sautéed Green Beans & Shallots

**Grilled Sea Bass** White Onion Purée, Étuvée of Leeks, Braised Carrot, Romanesco, & Tarragon Velouté

**Grilled Lobster, Sage & Pumpkin Orecchiette** Orecchiette, Pumpkin, Brown Butter, Aged Parmesan & Toasted Sage (Add HK\$198)

### Dessert

**Clementine Mess** Meringue, Clementine Sorbet, Chantilly Cream & Clementine Marmalade

**Bitter Chocolate Pave** Chocolate Ganache & Hazelnut Ice Cream

**Winter Fruits** A selection of Seasonal Fruit

**3-COURSE HK\$598** (Starter, Main & Dessert)

**4-COURSE HK\$698** (Two Starters, Main & Dessert)

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## SOMMELIER'S WINE PAIRING

Choice of 2 glasses for HK\$125

**Chardonnay**, Pimpala Road, Geoff Merrill, South Australia 2021

**Sauvignon Blanc**, Stony Bank, Marlborough, New Zealand 2022

**Non-alcohol Pairing**  
HK\$98 per 2 glasses

**Pinot Noir**, Little Yering, Yering Station, Yarra Valley, Australia 2021

**Shiraz**, Big Oak, Bellingham, Coastal Region, South Africa 2023



## 精選午市套餐

### 頭盤

紅菊苣沙拉山羊奶酪慕斯、椰棗、香梨、核桃及雪利酒油醋汁

炙燒油甘魚青橄欖醬及茴香沙拉

羅馬風味青花筍沙律甸菜菊苣、苦苣、蒜香鯷魚油醋汁、酸豆及番茜

意大利蔬菜湯番茄、甘筍、意大利菊苣、西芹、洋蔥、菠菜、豌豆及羅勒青醬

龍蝦濃湯 (另加 HK\$108)

### 主菜

慢煮和牛牛腩水煮馬鈴薯、德國酸椰菜及芥末汁

香草檸檬烤春雞 (半隻) 香炒四季豆及紅蔥頭及雞汁

香烤海鱸魚白洋蔥蓉、大蔥、燉紅蘿蔔、羅馬花椰菜及龍蒿白汁

龍蝦鼠尾草南瓜貓耳朵意大利粉、焦糖化牛油、陳年巴馬臣芝士及烤鼠尾草  
(另加 HK\$198)

### 甜品

蛋白霜柑橘雪葩、鮮奶油忌廉及柑橘果醬

醇苦朱古力方磚朱古力鮮奶油及榛子雪糕

時令鮮果碟

三道菜 HK\$598 (頭盤、主菜及甜品)

四道菜 HK\$698 (兩道頭盤、主菜及甜品)

### 美酒配對

請選擇以下兩杯酒 HK\$125

**Chardonnay**, Pimpala Road, Geoff Merrill,  
South Australia 2021

**Sauvignon Blanc**, Stony Bank, Marlborough,  
New Zealand 2022

無酒精調飲  
兩杯 HK\$98

**Pinot Noir**, Little Yering, Yering Station,  
Yarra Valley, Australia 2021

**Shiraz**, Big Oak, Bellingham, Coastal Region,  
South Africa 2023

價目以每位計算並須另加一服務費