



## Set Lunch Menu

### Appetisers

#### Imam Bayildi

Grilled and Braised Aubergine, Onions, Garlic, Tomatoes, Chili,  
Parsley & Olive Oil

or

#### Beetroot

Roasted Beetroots, Radish, Blackberries, Horseradish Cream & Watercress

or

#### Brandade

Cod Brandade, Parma Ham, Piquillo Peppers, Caper Berries, Preserved Lemon,  
Romaine Lettuce & Sun-Dried Tomatoes

### Soup

#### Gazpacho

Chilled Tomato & Pepper Soup, Olives, Tomatoes, Cucumber,  
Black Garlic, Shallot, Mint & Croutons

or

#### Lobster Bisque

Tarragon, Cream & Cognac  
(Add HK\$108)

### Main

#### Hanger Steak

Pan Fried Hanger Steak, Chorizo, Shitake Mushroom,  
Mashed Potato & Watercress Salad

or

#### Salmon

Pan-Fried Salmon, Mussels, Olive Oil Crushed Potatoes, Broad Beans,  
Haricot Vert, Carrot, Courgette & Shellfish Velouté

or

#### Cacio E Pepe

Pici, Pecorino Romano & Black Peppercorns

or

#### Lobster Roll

Garlic Butter Poached Lobster, Mayonnaise, Celery, Chives & Citrus on a  
Toasted Brioche Bun with French Fries  
(Add HK\$180)

### Dessert

#### Apple & Blackberry Crumble

Apple, Blackberry, Toasted Hazelnuts & Vanilla Ice Cream

or

#### Plum Cafoutis

Baked Plum Custard & Creme Fraiche

or

#### Seasonal Fruits

#### THREE-COURSE HK\$598

(Appetiser or Soup, Main & Dessert)

#### FOUR-COURSE HK\$698

(Appetiser, Soup, Main & Dessert)

### Wine Pairing

HK\$118 per 3 glasses (100ml per glass)

#### White

**Chardonnay**, Pimpala Road, Geoff Merrill,  
South Australia 2020

#### Red

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

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

**Shiraz**, Big Oak, Bellingham, Coastal Region,  
South Africa 2022

### Non-Alcohol Pairing

HK\$98 per 2 glasses (100ml per glass)

Prices are per person and the bill is subject to 10% service charge





## 精選午市套餐

### 頭盤

香烤及燉茄子配洋蔥、番茜、蒜頭、蕃茄、辣椒及橄欖油

或

烤焗紅菜頭配蘿蔔、黑莓、辣根忌廉及水芥菜

或

法式鱈魚蓉配巴馬火腿、西班牙紅椒、水瓜柳、  
醃檸檬、羅馬生菜及蕃茄乾

### 湯

西班牙蕃茄胡椒凍湯配橄欖、青瓜、黑蒜、紅蔥頭、薄荷及麵包粒

或

法式龍蝦湯  
(另加 HK\$108)

### 主菜

香煎封門柳牛扒配西班牙香腸、香菇、薯蓉及西洋菜沙律

或

香煎三文魚配炒新馬鈴薯、蘿蔔、豌豆、蠶豆及羅勒白汁

或

黑胡椒芝士意大利麵配羅馬佩克里約羊奶芝士

或

龍蝦包配香烤牛油軟包、蒜蓉牛油、蛋黃醬、西芹、細香蔥及薯條  
(另加 HK\$180)

### 甜品

蘋果金寶配黑莓、烤榛子及雲呢拿雪糕

或

法式布丁蛋糕配西梅及新鮮忌廉

或

時令鮮果碟

三道菜 HK\$598  
(頭盤或湯、主菜及甜品)

四道菜 HK\$698  
(頭盤、湯、主菜及甜品)

### 美酒配對

三杯 HK\$118 (每杯100毫升)

#### 白酒

**Chardonnay**, Pimpala Road, Geoff Merrill,  
South Australia 2020

**Sauvignon Blanc**, R de Rieussec, Bordeaux,  
France 2015

#### 紅酒

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

**Shiraz**, Big Oak, Bellingham, Coastal Region,  
South Africa 2022

#### 無酒精調飲

兩杯 HK\$98 (每杯100毫升)

價目以每位計算並須另加一服務費