



Set Lunch Menu

Appetiser

Cauliflower Salad (V)

Smoked Cauliflower Puree, Toasted Almonds, Pickled Cauliflower, Grapes, Jerusalem Artichokes, Marinated Cauliflower Stems, Kale & Pomegranate Dressing

or

Spiced Ox Tongue

Fried Ox Tongue, Fresh Horseradish, Baby Radish, Wild Rocket, Anchovy, Preserved Garlic & Aged Parmesan

or

Tuna Carpaccio

Raw Tuna, Vanilla & Lime, Cucumber, Olives, Soy & Lime Dressing, Pickled Ginger & Preserved Lemon

Soup

Leek & Potato Soup (V)

Creamy Leek & Potato Velouté, Buttered Leeks, Poached Potatoes, Brioche Croutons & Chive Batons

or

Lobster Bisque

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

Main

Steak Frites

Grilled Wagyu Steak, Café de Paris Butter & French Fries

or

Moules Mariniere

Mussels Steamed with Shallots, White Wine, Thyme, Bay Leaf, Butter & Parsley

or

Linguine Arrabbiata (V)

Garlic, Chili Flakes, Tomatoes, Olive Oil, Basil & Aged Parmesan Cheese

or

Fried Lobster Po' Boy

Fried Boston Lobster, Creole Mayo, Romaine Lettuce, Tomatoes & Pickles on French Bread with French Fries (Add HK\$180)

Dessert

Salted Caramel & Coffee Profiteroles

Baked Pastry Puffs, Coffee Cream & Salted Caramel

or

Citrus Pavlova

Baked Pink Peppercorn Meringue, Calamansi Curd, Whipped Cream, Clementines, Orange Sorbet & Fresh Passionfruit

or

Seasonal Fruits

A Selection of Seasonal Fruits

THREE-COURSE HK\$598

(Appetiser or Soup, Main & Dessert)

FOUR-COURSE HK\$698

(Appetiser, Soup, Main & Dessert)

Wine Pairing HK\$125 per 2 glasses (150ml per glass)

White

Chardonnay, Pimpala Road, Geoff Merrill, South Australia 2021

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

椰菜花沙律配煙燻椰菜花蓉、香烤杏仁、醃製椰菜花、葡萄、
耶路撒冷朝鮮薊、醃製椰菜花莖、芥蘭及紅石榴汁

或

香煎牛舌配新鮮辣根、迷你蘿蔔、火箭菜、香鯷魚、香蒜及陳年巴馬臣芝士

或

吞拿魚他他配雲呢拿及青檸、青瓜、橄欖油、青檸豉油汁、醃製薑片及檸檬

湯

大蔥薯仔濃湯配牛油大蔥、焗薯仔、香脆麵包粒及香蔥

或

龍蝦濃湯
(另加 HK\$108)

主菜

香烤和牛配巴黎卡非醬及薯條

或

炒青口配紅蔥頭、白酒、百里香、香草、牛油及番茜

或

香辣茄醬扁麵配香蒜、辣椒、蕃茄、橄欖油、羅勒及陳年巴馬臣芝士

或

烤波士頓龍蝦配蛋白醬、羅馬生菜、蕃茄、醃小黃瓜、法式麵包及薯條
(另加HK\$180)

甜品

焦糖海鹽咖啡泡芙

或

蛋白霜配柑桔、鮮忌廉、橘子、香橙雪葩及新鮮熱情果

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 兩杯HK\$125 (每杯150毫升)

白酒

Chardonnay, Pimpala Road, Geoff Merrill,
South Australia 2021

Sauvignon Blanc, Stony Bank, Marlborough,
New Zealand 2022

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