



## Set Lunch Menu

### Appetisers

#### Broccolini Salad

Grilled Broccolini, Romesco Sauce, Toasted Almonds & Herbs  
or

#### Pissaladiere

Puff Pastry, Onions, Olives, Smoked and Brined Anchovies  
or

#### Clams & Leeks Vinaigrette

Steamed Local Clams, Braised Leeks, Whole Grain Mustard,  
Preserved Lemon, Soy Sauce, Chinese Chives, Nasturtium & Clam Vinaigrette

### Soup

#### Cream of Onion Soup

White Onion Veloute, Potato, Black Garlic, Croutons & Chives  
or

#### Lobster Bisque

Tarragon, Cream, Cognac  
(Add a Supplement of HK\$108)

### Main

#### Steak au Poivre

Grilled Hanger Steak, Fondant Potato, Asparagus, Watercress & Peppercorn Sauce  
or

#### Chicken Escalope

Fried Breaded Chicken, Tomato Sauce, Pesto, Aged Parmesan, Wild Rocket,  
Pickled Shallots, Cherry Tomatoes & Citrus  
or

#### Cod & Peas

Pan-Fried Cod, Peppered Ventreche, Garden Peas, Shallot, Spring Onion,  
Lettuce, Fresh Mint & Mint Velouté  
or

#### Lobster Omelette

Omelette, Lobster Mornay Sauce, Grilled Lobster, Chives & Hollandaise Sauce  
(Add a Supplement of HK\$180)

### Dessert

#### Strawberry Eton Mess

Szechuan Peppercorn Meringue, Citrus Curd, Basil Sorbet, Lychee & Strawberries  
or

#### Apricot Tart

Short Crust, Frangipane, Almonds, Apricots & Soft-serve Vanilla Ice Cream  
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

西蘭花沙律配羅曼斯可醬、烤杏仁及香草

或

尼斯洋蔥塔配酥皮、洋蔥及煙燻鯧魚

或

油醋蜆肉配燉大蔥、芥末籽、意大利青瓜花及油醋蜆汁

### 湯

洋蔥忌廉湯配薯仔、黑蒜、麵包粒及香蔥

或

法式龍蝦湯

(另加 HK\$108)

### 主菜

烤封門柳牛扒配方旦馬鈴薯、露筍、水芥菜及胡椒汁

或

炸雞配蕃茄汁，意大利青醬、陳年巴馬臣芝士及火箭菜沙律

或

香煎鱈魚配胡椒、田園青豆、沙律菜，新鮮薄荷汁

或

龍蝦奄列配龍蝦奶油醬、扒龍蝦、香蔥及荷蘭醬汁

(另加 HK\$180)

### 甜品

士多啤梨芭菲配花椒蛋白脆餅、荔枝、士多啤梨及羅勒雪葩

或

杏桃撻配奶油杏仁、杏桃及雲呢拿軟雪糕

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