

Set Lunch Menu

Appetisers

NB Beef tartar

Cauliflower, curry, coconut

or

VN Roasted root salad

Beetroot, mix carrots, ricotta cheese

Soup

Chestnut soup

Smoked chicken, cognac, cream

or

Lobster bisque

Tarragon, cream, cognac
(Add a supplement of HK\$108)

Main

BP Beef cheek

Mashed potatoes, brussels sprouts, beef jus

or

Lamb shoulder

Chorizo, mushroom, orange lamb jus

or

Seabass

Piquillo, chickpea, beurre blanc

or

Lobster

Risotto, fennel, lobster sauce
(Add a supplement of HK\$180)

Dessert

Crème caramel

Vanilla custard, caramel

or

Single-origin chocolate mousse

70% dark chocolate, salted caramel

or

Seasonal fruits

Three-course set lunch (appetiser or soup, main & dessert) at HK\$598 per person

Four-course set lunch (appetiser, soup, main & dessert) at HK\$698 per person

Saturday set lunch with two-hour unlimited serving of house red wines, white wines, juices and soft drinks with the additional supplement of HK\$200 per person

Saturday set lunch with two-hour unlimited serving of selected house champagne, red wines, white wines, juices and soft drinks with the additional supplement of HK\$300 per person

N Contains nuts **B** Contains Beef **P** Contains pork **V** Vegetarian

Subject to 10% service charge

精選午市套餐

頭盤

NB 生牛肉他他配椰菜花、咖喱及椰子

或

VN 烤根類沙律配紅菜頭、雜色甘筍及意大利乳清乾酪芝士

湯

栗子湯配煙燻雞肉、干邑及忌廉

或

法式龍蝦濃湯

(另加 HK\$108)

主菜

BP 燉牛面頰配薯蓉、小椰菜及牛肉汁

或

慢煮羊肩肉配辣肉腸、蘑菇及香橙羊肉汁

或

海鱸魚配西班牙辣椒、鷹嘴豆及法式牛油汁

或

龍蝦意大利飯配茴香及龍蝦汁

(另加 HK\$180)

甜品

法式雲呢拿焦糖布甸

或

70%特濃黑朱古力慕絲配海鹽焦糖

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

逢星期六午市套餐連兩小時無限供應指定紅白餐酒、

果汁及汽水每位另加 HK\$200

逢星期六午市套餐連兩小時無限供應指定香檳、紅白餐酒、

果汁及汽水每位另加 HK\$300

N 含果仁 B 含牛肉 P 含豬肉 V 素食

另加一服務費