



## Set Lunch Menu

### Appetisers

#### Beef tartare

Cauliflower, Curry, Coconut  
or

#### Tuna

Ceviche, avocado, grapefruit  
or

#### Spring salad

Fennel, asparagus, green pea

### Soup

#### Asparagus soup

Matcha, cream  
or

#### Lobster bisque

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

### Main

#### Beef sirloin cap

Cabbage, Brussels sprout, jus  
or

#### Iberian pork tenderloin

Corn, chicharron, jus  
or

#### Toothfish

Puff, fennel, Bouillabaisse  
or

#### Lobster

Risotto, caramel, Banana Shallot  
(Add a supplement of HK\$180)

### Dessert

#### Strawberry Eton Mess

Crispy Meringue, Vanilla Chantilly  
or

#### Rhubarb Panna Cotta

Rhubarb Comport, Micro lemon Verbena  
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

Sommelier's selection of non-alcohol pairing with an additional HK\$98 per 2 glasses (100ml per glass)

Sommelier's selection pairing with an additional HK\$118 per 3 glasses of wine (100ml per glass)

### Upgrade of Saturday two-hour unlimited serving beverage package

Selected mocktails, fresh juices, and soft drinks with the additional supplement of HK\$108 per person

Selected wines with the additional supplement of HK\$238 per person

Selected champagne and wines with the additional supplement of HK\$388 per person



## 精選午市套餐

### 頭盤

牛肉他他配椰菜花、咖喱及椰子

或

醃製吞拿魚配牛油果及西柚

或

春日沙律配茴香、蘆筍及豌豆

### 湯

蘆筍湯配抹茶及忌廉

或

法式龍蝦濃湯

(另加 HK\$108)

### 主菜

西冷上蓋牛肉配椰菜、椰菜苗及牛肉汁

或

伊比利亞豬柳配粟米、炸豬皮及豬肉汁

或

犬牙魚配酥皮、茴香及馬賽魚湯

或

龍蝦配意大利飯，焦糖及紅蔥頭

(另加 HK\$108)

### 甜品

士多啤梨雜餅配蛋白霜及雲尼拿鮮奶油

或

大黃根奶凍配蜜餞大黃及檸檬馬鞭草

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