



Set Lunch Menu

Appetisers

+B Beef tartare

Eggplant, smoked, garlic
or

N Crab

Tart, capsicum, ricotta cheese
or

GNV Summer salad

Zucchini, tomato, herb pesto

Soup

GV Sweet corn

Coriander, paprika, cream
or

G Lobster bisque

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

Main

BNG Beef oyster blade

Zucchini, chilli, beef jus
or

GP Pork pluma

Barbecued, apricot, pork jus
or

Halibut

Tomato, zucchini, chimichurri
or

G Lobster

Risotto, garlic, parsley
(Add a supplement of HK\$180)

Dessert

Summer pudding

Raspberry coulis, mixed berries
or

N Chocolate profiterole

Almond, chocolate sauce, vanilla Chantilly
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 two-hour unlimited serving beverage package

Selected mocktails, fresh juices, and soft drinks with the additional supplement of HK\$100 per person

Selected wines with the additional supplement of HK\$200 per person

Selected champagne and wines with the additional supplement of HK\$300 per person

N Contains nuts B Contains Beef P Contains Pork V Vegetarian G Gluten free + Gluten free option on request



Seafood with this mark comes from an MSC certified sustainable fishery www.msc.org

Subject to 10% service charge



精選午市套餐

頭盤

+B 生牛肉他他配煙燻茄子及蒜頭
或

N 蟹肉撻配甜椒及麗克塔芝士
或

GNV 夏日沙律配意大利青瓜、番茄及意大利青醬

湯

GV 粟米湯配茼蒿、紅甜椒粉及忌廉
或

G 法式龍蝦濃湯
(另加 HK\$108)

主菜

BNG 牛板腱扒配意大利青瓜、辣椒及牛肉汁
或

GP 燒烤西班牙橡果黑毛豬豬肋眼配杏脯及豬肉汁
或

比目魚配番茄、意大利青瓜及阿根廷香草汁
或

G 龍蝦意大利飯配蒜頭及香芹
(另加 HK\$180)

甜品

夏日蛋糕配桑莓醬及雜錦莓果
或

N 朱古力泡芙配杏仁、朱古力醬及雲呢拿忌廉
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

逢星期六兩小時無限供應飲品

配指定無酒精雞尾酒、果汁及汽水每位另加 HK\$100

配指定紅白餐酒每位另加 HK\$200

配指定香檳及紅白餐酒每位另加 HK\$300

N 含果仁 B 含牛肉 P 含豬肉 V 素食 G 無麩質 + 可提供無麩質選擇



帶有標籤的海產品來自海洋管理委員會(MSC)認證的可持續漁場www.msc.org

另加一服務費