

## Set Lunch Menu

### Appetisers

#### **NB** Beef tartar

Cherry, coffee, whisky

or

#### **VN** Roasted root salad

Beetroot, mix carrots, ricotta cheese

### Soup

#### Celery root soup

Smoked, noodle, chervil

or

#### Lobster bisque

Tarragon, cream, cognac

(Add a supplement of HK\$108)

### Main

#### **BP** Beef cheek

Braised, mushrooms, morel beef jus

or

#### **P** Pork belly

Onions, Ratte potatoes, mustard pork jus

or

#### Seabream

Leek, clam, saffron sauce

or

#### Lobster

Couscous, piquillo peppers, curry 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 生牛肉他他配車厘子、咖啡及威士忌

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

煙燻芹菜頭湯配細葉芹

或

法式龍蝦濃湯

(另加 HK\$108)

### 主菜

BP 燉牛面頰配蘑菇及羊肚菌牛肉汁

或

P 香烤豬腩配洋蔥、薯仔及芥末豬肉汁

或

香煎鯛魚配韭蔥、蜆肉及藏紅花汁

或

龍蝦配非洲小米、西班牙辣椒及咖喱龍蝦汁  
(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