



Set Lunch Menu

Appetisers

+B Beef tartare

Peach, verbena, gin
or

G Octopus

Grilled, tomato, chimichurri
or

GNV Late summer salad

Zucchini, tomato, herb pesto

Soup

GV Broccoli

Apricot, coconut
or

G Lobster bisque

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

Main

BG Beef flat iron

Capsicum, cumin, jus
or

GP Pork rack

Corn, pimiento, jus
or

G Seabass

Grilled, Swiss chard, bouillabaisse
or

Lobster

Heirloom, tomato, lobster sauce
(Add a supplement of HK\$180)

Dessert

N Lemon meringue pie

Lemon basil curd, meringue, almond ice cream
or

Tiramisu

Mascarpone, Amaretto, coffee
or

GV 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

Subject to 10% service charge



精選午市套餐

頭盤

+B 生牛肉他他配香桃、馬鞭草及杜松子酒
或

G 烤八爪魚配番茄及阿根廷香草汁

或

GNV 夏末沙律配意大利青瓜、番茄及意大利青醬

湯

GV 西蘭花湯配杏脯及椰子

或

G 法式龍蝦濃湯

(另加 HK\$108)

主菜

BG 烤側腹牛扒配燈籠椒、孜然及牛肉汁
或

GP 香烤豬鞍配粟米、甜辣椒及豬肉汁
或

G 香烤鱸魚配瑞士甜菜及馬賽魚湯
或

香烤龍蝦配原種番茄及龍蝦汁
(另加 HK\$180)

甜品

N 檸檬羅勒凝乳蛋白批配杏仁雪糕

或

意大利芝士蛋糕配馬斯卡彭芝士、杏仁香甜酒及咖啡

或

GV 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

另加一服務費