



Set Lunch Menu

Appetisers

+B Beef tartare

Figs, honey, yoghurt
or

G Salmon

Trout roe, tofu, Sansho pepper
or

VG Autumn salad

Pumpkin, endive, cabbage

Soup

VG Chestnut soup

Fennel, ginger, cream
or

G Lobster bisque

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

Main

BG Beef flat iron

Sweet potato, persimmon, jus
or

G Duck breast

Chestnut, orange, jus
or

G Toothfish

Watercress, turnips, Mezcal wine sauce
or

G Lobster

Cannellini bean, hibiscus, lobster jus
(Add a supplement of HK\$180)

Dessert

Warm chestnut pudding

Rum vanilla sauce, mandarin sorbet
or

Dulcey chocolate cake

Caramel popcorn, corn ice cream
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

Upgrade of 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 生牛肉他他配無花果、蜜糖及乳酪
或
- G 三文魚配鱒魚籽、豆腐及山椒
或
- VG 秋季沙律配南瓜、苦苣菜及椰菜

湯

- VG 栗子湯配茴香、姜及忌廉
或
- G 法式龍蝦濃湯
(另加 HK\$108)

主菜

- BG 烤側腹牛扒配蕃薯、柿子及牛肉汁
或
- G 香烤鴨胸配粟子、香橙及鴨肉汁
或
- G 犬牙魚配西洋菜、蘿蔔及梅茲卡爾酒汁
或
- G 香烤龍蝦配白腰豆、洛神花及龍蝦汁
(另加 HK\$180)

甜品

- 暖栗子蛋糕配朗姆酒雲呢拿汁及柑橘雪葩
或
- 杜斯朱古力蛋糕配焦糖爆谷及粟米雪糕
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\$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