



## Set Lunch Menu

### Appetisers

#### +B Beef tartare

Figs, honey, yoghurt  
or

#### G Yellow tail

Seared, eggplant, yuzu  
or

#### VG Autumn salad

Pumpkin, endive, cabbage

### Soup

#### VG Pumpkin soup

Honey, ricotta cheese, cream  
or

#### G Lobster bisque

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

### Main

#### NBG Sirloin cap

Beetroot, pears, jus  
or

#### G Duck breast

Chestnut, orange, jus  
or

#### G Toothfish

Watercress, turnips, Mezcal wine sauce  
or

#### Lobster

Fregola, fennel, lobster sauce  
(Add a supplement of HK\$180)

### Dessert

#### Rum Baba

Vanilla Chantilly, mango, caramel sauce  
or

#### Cheesecake

Citrus fruit, tarragon 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 炙燒油甘魚配茄子及柚子
- 或
- VG 秋季沙律配南瓜、苦苣菜及椰菜

### 湯

- GV 南瓜湯配蜜糖、麗克塔芝士及忌廉
- 或
- G 法式龍蝦濃湯  
(另加 HK\$108)

### 主菜

- NBG 西冷上蓋牛扒配紅菜頭、香梨及牛肉汁
- 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
- 龍蝦珍珠意大利麵配龍蝦汁及茴香  
(另加 HK\$180)

### 甜品

- 朗姆酒巴巴配雲呢拿鮮忌廉、芒果及焦糖汁
- 或
- 芝士蛋糕配柑橘及龍蒿草忌廉
- 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