



Set Lunch Menu

Appetisers

Beef tartare

Cauliflower, curry, coconut
or

Scallop

Blood orange, heirloom carrot
or

Winter salad

Rutabaga, carrot, mushroom

Soup

Parsnip soup

Smoked, apple, cream
or

Lobster bisque

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

Main

Beef sirloin cap

Cabbage, Brussels sprout, beef jus
or

Pork rack

Chorizo, Oyster mushroom, pork jus
or

Seabream

Celeriac, saffron, beurre blanc
or

Lobster

Risotto, caramel, banana shallot
(Add a supplement of HK\$180)

Dessert

Citrus Eton Mess

Lemon curd, vanilla cream, meringue
or

Rice pudding

Vanilla rice, caramel, almond
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

Sommelier's selection of non-alcohol pairing with an additional HK\$95 per 2 glasses (100ml per glass)

Sommelier's selection pairing with an additional HK\$115 per 3 glasses of wine (100ml per glass)

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

Subject to 10% service charge



精選午市套餐

頭盤

生牛肉他他配椰菜花、咖喱及椰子

或

帶子配血橙及原種甘筍

或

冬季沙律配蕪菁甘藍、甘筍及蘑菇

湯

煙燻白甘筍湯配蘋果及忌廉

或

法式龍蝦濃湯

(另加 HK\$108)

主菜

西冷上蓋牛扒配蕪菁甘藍、蜜糖及牛肉汁

或

豬鞍配西班牙辣肉腸、蠔菇、豬肉汁

或

烤鯛魚配根芹菜、番紅花及法式奶油汁

或

龍蝦意大利飯配焦糖法國紅蔥頭

(另加 HK\$180)

甜品

傳統伊頓奶油柑橘甜品配檸檬蛋黃醬、雲呢拿忌廉及蛋白霜

或

雲呢拿米飯布甸配焦糖及杏仁

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

侍酒師無酒精調飲推介兩杯 HK\$95 (每杯100 毫升)

侍酒師美酒推介三杯 HK\$115 (每杯100 毫升)

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

另加一服務費