



## Set Lunch Menu

### Appetisers

#### Beef Tartare

Cabbage, Garlic, Parma Ham  
or

#### Crab

Yuzu, Fennel, Brioche  
or

#### Spring Salad

Fennel, Asparagus, Green Pea

### Soup

#### Green Pea Soup

Mint, Ricotta Cheese, Cream  
or

#### Lobster Bisque

Tarragon, Cream, Cognac  
(Add a Supplement of HK\$108)

### Main

#### Beef Brisket

Green Pea, Morel, Jus  
or

#### Iberian Pork Presa

Chorizo, Olive, Jus  
or

#### Seabass

Zucchini, Tomato, Beurre Blanc  
or

#### Lobster

Carrot, Orange, Lobster Jus  
(Add a Supplement of HK\$180)

### Dessert

#### Passion Fruit Crème Brûlée

Passion Fruit Curd, Coconut Ice Cream  
or

#### Peach Melba

Poached Peach, Raspberry Compote, Caramelised Puff Pastry Ice Cream  
or

#### Seasonal Fruits

Three-Course Lunch Menu at \$598 Per Person (Appetiser or Soup, Main & Dessert)

Four-Course Set Lunch at \$698 Per Person (Appetiser, Soup, Main & Dessert)

Sommelier's Selection of Non-Alcohol Pairing \$98 Per 2 Glasses (100ml Per Glass)

Sommelier's Selection Pairing \$118 Per 3 Glasses (100ml Per Glass)

### Saturday Two-Hour Unlimited Free Flow Beverage Package

Selected Mocktails, Fresh Juices, and Soft Drinks \$108 Per Person

Selected Wines \$238 Per Person

Selected Champagne and Wines \$388 Per Person

Subject to 10% Service Charge



## 精選午市套餐

### 頭盤

牛肉他他配椰菜、蒜頭及巴馬火腿

或

蟹肉配柚子、茴香及奶油麵包

或

春日沙律配茴香、蘆筍及豌豆

### 湯

豌豆湯配薄荷、瑞可塔芝士及忌廉

或

法式龍蝦濃湯

(另加 HK\$108)

### 主菜

牛胸肉配豌豆、羊肚菌及牛肉汁

或

伊比利亞豬肩胛肉眼配西班牙辣肉腸、橄欖及豬肉汁

或

海鱸魚配意大利青瓜、蕃茄及白酒牛油汁

或

龍蝦配甘荀、香橙及龍蝦汁

(另加 HK\$108)

### 甜品

熱情果焦糖布甸配熱情果醬及椰子雪糕

或

蜜桃梅爾芭配覆盆子醬泥、酥餅及焦糖雪糕

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\$98 (每杯100 毫升)

侍酒師美酒推介三杯 HK\$118 (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\$108

配指定紅白餐酒每位另加 HK\$238

配指定香檳及紅白餐酒每位另加 HK\$388

另加一服務費