



Set Lunch Menu

Appetiser

Green Beans & Mussels

Salad of Vadouvan Spiced Mussels, Pomegranate, Apple,
Green Beans, Shallot, Dill & Watercress with Vadouvan Dressing
or

Fennel & Carrot Salad

Braised Fennel, Roasted Baby Carrots, Baby Gem Lettuce, Avocado,
Blood Orange, Cilantro with Cumin, Coriander & Orange Dressing
or

Prawns

Sautéed Prawns with Dried Chillies, Garlic, Olive Oil, Fresh Parsley & Lemon

Soup

Celeriac Velouté

Creamy Celeriac Velouté, Toasted & Pickled Walnuts, Brioche Croutons & Chive Batons
or

Lobster Bisque

Tarragon, Cream, Cognac (Add HK\$108)

Main

Steak Diane

Pan-fried Wagyu Steak, Mashed Potatoes, Sautéed Button Mushrooms,
Grilled Broccolini & Pan Jus
or

Cod & Clams

Pan-fried Murray Cod, Cauliflower Purée, Sautéed Kale, Roasted Cauliflower,
Candied Lemon Slices, Steamed Clams, Oyster Leaf & Meunière Sauce
or

Penne Alla Norma

Penne, Aubergine, Onion, Garlic & Tomato Sauce, Fresh Basil, Ricotta & Aged Parmesan
or

Boston Lobster "Croque Monsieur" Roll

Boston Lobster, Ham, Beaufort, Gruyere & Comte Cheese, Garlic Butter,
Bechamel & Dijon Mustard on a Brioche Bun with French Fries (Add HK\$180)

Dessert

Canelé de Bordeaux

Rum & Vanilla Ice Cream
or

Floating Island

Meringue, Custard and Pink Praline Almonds
or

Seasonal Fruits

A Selection of Seasonal Fruits

THREE-COURSE HK\$598

(Appetiser or Soup, Main & Dessert)

FOUR-COURSE HK\$698

(Appetiser, Soup, Main & Dessert)

Wine Pairing HK\$125 per 2 glasses (150ml per glass)

White

Chardonnay, Pimpala Road, Geoff Merrill,
South Australia 2021

Red

Pinot Noir, Little Yering, Yering Station, Yarra Valley,
Australia 2021

Sauvignon Blanc, Stony Bank, Marlborough,
New Zealand 2022

Shiraz, Big Oak, Bellingham, Coastal Region,
South Africa 2022

Non-alcohol Pairing

HK\$98 per 2 glasses (100ml per glass)

Prices are per person and the bill is subject to 10% service charge



精選午市套餐

頭盤

青口沙律配石榴、蘋果、青豆、紅蔥頭、蒔蘿、西洋菜及印法香料汁
或
烤茴香及甘筍沙律配迷你羅馬生菜、牛油果、血橙、芫荽及孜然香茜香橙汁
或
香炒大蝦配乾辣椒、蒜蓉、橄欖油、番茜及檸檬

湯

西芹濃湯配烤焗合桃、香脆麵包粒及香蔥
或
龍蝦濃湯
(另加 HK\$108)

主菜

香煎和牛扒及薯蓉、炒蘼菇、烤西蘭花配肉汁
或
香煎澳洲鱈魚柳及椰菜花蓉、蒸蜆、炒羽衣甘藍、
烤椰菜花、糖漬檸檬片及生蠔葉配香草牛油汁
或
茄子長通粉配洋蔥、香蒜、番茄汁、新鮮羅勒、瑞可塔芝士及陳年巴馬臣芝士
或
波士頓龍蝦牛油軟包配火腿、波福芝士、格魯耶爾芝士、
康提芝士、蒜蓉牛油、法式白醬和芥末醬及薯條
(另加HK\$180)

甜品

法式可麗露蛋糕配秣酒及雲呢拿雪糕
或
法式蛋白脆餅配吉士及粉紅焦糖杏仁
或
時令鮮果碟

三道菜 HK\$598
(頭盤或湯、主菜及甜品)

四道菜 HK\$698
(頭盤、湯、主菜及甜品)

美酒配對 兩杯HK\$125 (每杯150毫升)

白酒
Chardonnay, Pimpala Road, Geoff Merrill,
South Australia 2021

Sauvignon Blanc, Stony Bank, Marlborough,
New Zealand 2022

紅酒
Pinot Noir, Little Yering, Yering Station, Yarra Valley,
Australia 2021

Shiraz, Big Oak, Bellingham, Coastal Region,
South Africa 2022

無酒精調飲
兩杯 HK\$98 (每杯100毫升)

價目以每位計算並須另加一服務費