

午 餐

前菜 / 湯 / 主菜 / 甜品
\$288 任選二款 (只限星期一至五供應)
\$388 任選三款 · **\$488** 任選四款
咖啡 或 熱茶 +\$30

前 菜 · 湯

意大利芝士野菌 · 露筍 · 松露醬

蟹肉沙律配生菜 · 荷蘭汁 · 甜薯脆片

香辣蝦 · 心內美 · 血橙沙律

自家醃製三文魚配扒蜜桃青瓜 · 味噌豉油

健康沙律
黃意瓜 · 蜜柑 · 紅石榴, 羽衣甘藍 · 麥片 · 藍梅 · 黎麥 · 柚子汁

薄牛肉片配黑醋配火箭菜沙律

是 日 餐 湯

主 菜

燒伊比利亞豬扒配紅椰菜 · 蘋果蓉

番茄龍蝦汁海鮮意粉

香煎鱈魚, 意式燴菜 · 配法式海龍皇汁

紅酒燴牛尾 · 南瓜蓉 (+100)

扒鴨胸 · 露筍 · 燒紅蔥頭 · 車厘子鴨汁 (+120)

甜 品

焗焦糖蘋果撻配香草雪糕

椰子忌廉泡芙, 鳳梨粒, 熱情果醬

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements
所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要, 請向我們的職員查詢。

LUNCH MENU

appetizer / soup / main / dessert
\$288 / 2 Course (Available weekdays only)
\$388 / 3 Course · \$488 / 4 Course
additional Coffee or Tea +\$30

APPETIZER · SOUP

Wild Mushroom, Mascarpone, Asparagus, Black Truffle Dip

Crab Meat Rillettes, Lettuce, Hollandaise, Sweet Potato Chips

Chili Prawns, Watermelon Reddish, Blood Orange Salad

Homemade Gravlax Salmon, Miso Soy Sauce, Cucumber, Grill Peach

Superfood Salad
Yellow Zucchini, Satsuma, Red Pomegranate, Kale,
Granola, Blueberry, Quinoa, Yuzu Dressing

Beef Carpaccio, Balsamic, Rocket Leaves, Radish, Capers, Parmesan

MAIN COURSE

Roasted Iberico Pork Steak, Braised Cabbage, Apple Puree

Seafood Linguine with Cherry Tomato and Lobster Sauce

Seared Cod Fillet, Ratatouille, Bouillabaisse Sauce

Red Wine Braised OX-Tail, Pumpkin Mashed (+\$100)

Grilled Duck Breast, Asparagus, Roasted Shallot, Cherry Duck Sauce (+\$120)

DESSERT

Baked Caramelized Apple Tartlet, Vanilla Ice Cream

Light Coconut Cream Puff, Pineapple Cube, Passion Fruit Sauce

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