

LUNCH MENU

\$408 / 3 Course (appetizer / soup or salad / main)
\$508 / 4 Course (appetizer / soup or salad / main / dessert)
additional Coffee or Tea +\$30

APPETIZER, SOUP & SALAD

Quinoa, Brown Tomatoes, Mozzarella Cheese, Pesto & Balsamic

Fresh Crab, Mango, Cucumber, Garden Green Salad

Organic Kale, Applewood Bacon, Cherry Tomato, Spinach, Chin Seed

Marinated Salmon, Orange, Smith Apple, Grape and Citrus Dressing

Grilled Prawns, Roots & Garden Greens Salad

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

Truffle Mushroom Soup

MAIN COURSE

Roasted Iberic Pork Steak, Braised Cabbage, Apple Puree

Seafood Linguine with Cherry Tomato and Lobster Sauce

Seared Halibut, Capsicum & Zucchini

Black Truffle Butter, Spring Chicken, Potato, Cherry Tomato

Roasted Boston Lobster, Herbs, Mushroom, Asparagus
(additional +\$128)

Roasted US Beef Tenderloin & Pan-Fried Hokkaido Scallop
Asparagus and Truffle Potato Puree, Jus
(additional +\$128)

DESSERT

Tiramisu Foam, Milk Chocolate Mousse, Lady Finger cup

White Chocolate and Raspberry Mille-feuille, Raspberry Sorbet

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。

午 餐

\$408 (前菜 / 湯或沙律 / 主菜)

\$508 (前菜 / 湯或沙律 / 主菜 / 甜品)

咖啡 或 熱茶 +\$30

前 菜 · 湯

藜麥番茄 · 馬蘇里拉芝士 · 香醋沙律

鮮蟹肉芒果田園沙律

羽衣甘藍，蘋果木煙肉，奇亞籽菠菜沙律

橙汁醃三文魚配青蘋果，橘子沙律汁

田園沙律配煎大蝦

薄牛肉片配黑醋火箭菜沙律

松露蘑菇湯

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

香煎比目魚柳配季節蔬菜

黑松露牛油燒春雞

燒焗龍蝦伴香草白菌 · 露筍

(另加\$128)

燒美國牛柳配香煎北海道帶子

炒蘆筍 · 黑松露薯蓉 · 燒汁

(另加\$128)

甜 品

意大利芝士杯

白朱古力覆盆子千層酥配雪葩

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