

LUNCH MENU

3-Course \$438 | 1 Starter, 1 Main, 1 Dessert

4-Course \$498 | 2 Starters, 1 Main, 1 Dessert

STARTER

Soup of The Day

63°C Poached Egg with Cauliflower

Sautéed Fresh Clams
in Saffron Pernod Wine Cream Sauce

18 - Month Parma Ham with Melon
(Supplement +\$38)

Slow-cooked Scallop
with Caesar Salad
(Supplement +\$38)

Charcoal Grilled Octopus
(Supplement +\$68)

MAINS

Spaghetti with Pacific Red Prawn

Grilled Salmon with Green Asparagus
in Pommery Mustard Sauce

Risotto with
Spinach and Deep-fried Oyster

Spaghetti with
Zucchini Chili Tomato Cream Sauce

Grilled French Chicken Breast
in Porcini Sauce
(Supplement +\$88)

Charcoal Grilled Short Ribs
with Bacon, Foie Gras &
Caramel Onion Tart (Supplement +\$128)

DESSERT

Chef's Selection of The Day

Regular Coffee/Tea/Soft Drinks (Supplement +\$48)

Espresso-based Coffee/Cold Drinks (Supplement +\$58)

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge

