

LUNCH MENU

3-Course \$398 | 1 Starter, 1 Main, 1 Dessert

4-Course \$468 | 2 Starters, 1 Main, 1 Dessert

STARTER

Soup of The Day

63°C Poached Egg with Cauliflower

Storm Clams
with Garlic Foam

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

Fresh Scallop Carpaccio
with Calamansi, Salmon Roe
(Supplement +\$68)

Charcoal Grilled Octopus
(Supplement +\$68)

MAINS

Spaghetti with Pacific Red Prawn

Pan-fried Chilean Sea Bass
in Lobster Sauce

Risotto with Scallop
in Pumpkin Sauce

Handmade Linguine
with Wild Mushroom

Roasted Spanish Iberico Pork Collar
in Maple Syrup
(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

