



LUNCH MENU

\$320/ 2 Course | \$420/ 3 Course | \$520/ 4 Course

Mushroom Veloute

Mushroom Duxelles · Hummus

Fried Frog Legs

Crispy Sticky Rice · Chinese Cured Meat
Mee Chun Pickles · "3 Cups Chicken" Soy Sauce

Root Vegetable Tarte Tatin

Locally Organic Veggie · Cheese Foam · Salted Egg Yolk

Oxen Tartare

Lau Fau Shan Oyster Sabayon · House-Made Potato Chips

Catch of the day

Charred Local Seasonal Fish · Roasted Cauliflower · Wild Pepper Sauce

Braised Local Oxen Check

Parsnip · Mash Potato

Roasted Pigeon

Sugarcane Sauce · Chinese Yam · Stuffed Morel Mushroom

Roasted Sabah Giant Grouper

Fennel & Potato Confit · Mushroom · Tomato Bouillabaisse
(Supplement +\$220 for 2)

Hung Wan Farm Ping Yuen Chicken

Morel & Black Termite Mushroom · Yi O Rice
(Supplement +\$450 for 2)

DESSERTS

Strawberry Inspiration

Strawberry Compote · Hawthorn Sorbet · Beetroot Tuile

Tangerine Ganache

Dried Tangerine · Black Tea Caramel Ice Cream

Chai Egg Waffle

Black & White Evaporated Milk Gelato

Please Advise Our Staff If You Have Any Food Allergies or Intolerance That We Should Be Aware Of
All Prices are in Hong Kong Dollars and Subject to 10% Service Charge



午餐

\$320/2 道菜 | \$420/3 道菜 | \$520/4 道菜

磨菇濃湯

磨菇蓉·鷹嘴豆蓉

香炒田雞腳

香脆糯米飯·本地臘肉·美珍雜錦醃菜·三杯雞醬汁

蔬菜餡餅

本地有機蔬菜·芝士泡沫·咸蛋黃

生牛肉他他

流浮山桶蠔沙巴翁配自家製薯片

是日海鮮

炭烤本地鮮魚·焗椰菜花·野生香椒汁

燉煮本地牛面頰

甘筍·薯蓉

乳鴿

甘蔗糖漿·淮山·釀牛肝菌

烤沙巴龍躉

茴香薯蓉·磨菇·番茄馬賽魚湯

鴻運農場平原雞

羊肚菌及黑皮雞樅菌·二澳米

(另加 \$450 / 兩人用)

士多啤梨精選

糖漬士多啤梨·山楂雪葩·紅菜頭脆片

柑橘朱古力忌廉

乾柑橘·黑茶焦糖雪糕

印度香料雞蛋仔

配黑白淡奶意式雪糕