

LUNCH MENU

3-Course \$388 | 1 Starter, 1 Main, 1 Dessert
4-Course \$438 | 2 Starters, 1 Main, 1 Dessert

STARTER

Soup of The Day

Sauteed Fresh Clams
in Miso Cream Sauce

Smoked Salmon Caesar Salad

63°C Poached Egg
with Cauliflower Puree

Deep Fried Camembert
with Honey Mustard Dressing

18-month Parma Ham
with Melon
(supplement HK\$38)

Grilled Octopus
with Crispy Kale
(supplement HK\$68)

MAINS

Spaghetti
with Pacific Red Prawn

Spaghetti
with Burrata Cheese Tomato

Butternut Risotto
with Grilled Scallop

Poached Sea Bream
with Lobster Mousse and Sweet Corn Polenta

Grilled French Chicken Breast
with Porcini Cream Sauce
(supplement HK\$88)

Charcoal Grilled Short Ribs
with Shallot Puree and
Confit Potato in Red Wine Sauce
(supplement HK\$128)

DESSERT

Chef's Selection of The Day

Regular Coffee/Tea/Soft Drinks (Supplement +\$58)
Espresso-based Coffee/Cold Drinks (Supplement +\$68)

+\$68 to enjoy 1 glass of :

House Sparkling / House Red Wine / House White Wine

(v) Vegetarian | All Prices are in Hong Kong Dollars and Subject to 10% Service Charge