

## STARTERS 前菜

### MANHATTAN CLAM CHOWDER / 曼哈頓蜆肉蕃茄濃湯

Bacon + Carrot + Celery + Onion + Tomato + Potato + Thyme + Garlic + Parsley  
煙肉、甘筍、西芹、洋蔥、蕃茄、薯仔、百里香、蒜、蕃芫茜

Or 或

### MEXICAN AVOCADO SALAD / 墨西哥牛油果沙律

Red Kidney Beans + Bulgur + Red Onions + Olives + Coriander + Cucumber Herb Dressing  
紅腰豆、布格麥、紅洋蔥、橄欖、芫茜、青瓜香草醬

## MAIN COURSE 主菜

### RED WINE SLOW-BRAISED NEW ZEALAND LAMB SHANK / 紅酒慢燴紐西蘭羊膝

Sautéed French Beans + Roasted Mushroom + Creamy Polenta / 炒長法青豆、烤蘑菇、香滑玉米糊

Or 或

### GRILLED NORWEGIAN SALMON FILLET / 扒挪威三文魚柳

Sicilian Caponata + Olive + Herbed Bread Crumbs + Basil Oil / 西西里茄子燉菜、橄欖、香草碎麵包、羅勒油

Or 或

### BUFFALO CHICKEN BURGER / 水牛城脆雞漢堡

Carrot & Celery Slaw + Red Onion + Blue Cheese Mayo + Brioche Bun + French Fries  
甘筍西芹沙律、紅洋蔥、藍芝士蛋黃醬、牛油軟包、薯條

Or 或

### POACHED GROUPEL WITH CHINESE CABBAGE IN SUPREME BROTH / 濃湯津白浸斑球

DEEP-FRIED PORK SPARERIBS WITH BLACK VINEGAR / 黑醋排骨

STEAMED RICE / 白飯

Or 或

### HONG KONG STYLE DEEP-FRIED WONTON / 港式炸雲吞

BOILED PORK LIVER WITH GINGER AND SPRING ONION / 白灼豬潤

EGG NOODLE WITH CHINESE MUSHROOM AND SHRIMP ROE / 冬菇蝦籽撈麵

Or 或

### GRILLED AUSTRALIAN BLACK ANGUS 100 DAYS GRAIN FED RIBEYE STEAK

烤澳洲100日穀飼黑安格斯肉眼牛扒 (Additional ... +\$90 / 另加)

Spring Salad + French Fries + Shallot Red Wine Sauce / 田園沙律、薯條、乾蔥紅酒汁

COFFEE OR TEA / 咖啡或茶

\$248 per person / 每位

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Additional \$50 to enjoy a glass of house red, white or sparkling wine / 另加 \$50 可享用精選紅、白或有氣葡萄酒一杯

Additional \$20 to enjoy a homemade pâtisserie of the day / 另加 \$20 可享用自家製是日精選蛋糕

Additional \$50 to enjoy a salad and soup / 另加 \$50 可同時享用沙律及餐湯

 Vegetarian 素食  Egg 蛋類  Nuts 果仁  Gluten 含麩質  Sesame 芝麻  Crustaceans 甲殼類  Soybean 大豆  Shellfish 貝殼類  Milk 奶類  Fish 魚類  Spicy 辛辣

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE

IF YOU HAVE ANY DIETARY REQUIREMENTS, RESTRICTIONS, AND FOOD ALLERGIES, PLEASE INFORM OUR SERVICE TEAM

GOURMET SET LUNCH MENU WILL BE ROTATING WEEKLY

價錢為港幣另加一服務費 | 如果您有任何飲食要求、限制或食物過敏，請告知服務團隊 | 午餐菜單將每週輪流更換