

GOURMET *Set Lunch* 午餐套餐

AVAILABLE DAILY 每日供應 11:30 - 14:30

STARTERS 前菜

CREAMY CELERIAC & APPLE SOUP / 芹菜頭蘋果忌廉湯 🥕🍏🥛🍷

Thyme + Walnut / 百里香、核桃

Or 或

SPRING MIX SALAD WITH BLACK FOREST HAM / 黑森林火腿嫩葉沙律 🥗🥓

Hard Boiled Egg + Champignon + Potatoes + Cornichons + Emmental + Chive + French Vinaigrette

焗蛋、白菌、薯仔、醃小黃瓜、瑞士芝士、幼青蔥、法式醋汁

MAIN COURSE 主菜

CREAMY CHICKEN STROGANOFF / 俄羅斯酸忌廉燉雞肉 🍷🥕🥛🍷

Champignon + Onion + Sour Cream + Ciabatta Toast / 白菌、洋蔥、酸忌廉、拖鞋麵包多士

Or 或

PAN-FRIED GREENLAND HALIBUT FILLET / 香煎格陵蘭比目魚柳 🐟🥕🥛🍷🍷

Garlic Butter Potato with Kale + Shallot + Basil + Sauce Vierge / 蒜香牛油薯仔配羽衣甘藍、乾蔥、羅勒、法式蕃茄香草醬

Or 或

JAPANESE MENTAICO SPAGHETTI / 日式明太子意大利粉 🍷🍷🥕🥛🍷

Onsen Tamago + Cream Sauce + Parmesan + Seaweed / 溫泉蛋、忌廉、巴馬臣芝士、紫菜

Or 或

ROASTED PIGEON / 紅燒乳鴿 🍷🥕🥛🍷

Braised Mix Vegetables with Red Fermented Bean Curd + Steamed Rice / 南乳粗齋煲、白飯

Or 或

JAPANESE OKRA SALAD / 涼拌昆布秋葵

BEEF ENOKI ROLLS SKEWERS / 金菇牛肉串燒 🥕🥛🍷

NEGITORO DON / 日式香蔥吞拿魚蓉丼 🐟🍷🍷

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

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