

GOURMET *Set Lunch* 午餐套餐

AVAILABLE DAILY 每日供應 11:30 - 14:30

STARTERS 前菜

SPICED CARROT AND RED LENTIL SOUP / 香料甘筍紅扁豆湯

Cumin seeds + Cinnamon + Smoked Paprika + Turmeric + Coconut Milk / 小茴香、玉桂、紅椒粉、薑黃、椰奶

Or 或

SHERRY VINEGAR GLAZED FIG SALAD / 雪莉醋糖衣無花果沙律

Hot House Cucumber + Red Onion + Blue Cheese + Toasted Walnut + Honey Yogurt + Lemon Dressing

溫室青瓜、紅洋蔥、藍芝士、烤合桃、蜜糖乳酪、檸檬醋汁

MAIN COURSE 主菜

SOUS-VIDE FRENCH DUCK BREAST / 慢煮法國鴨胸

Garlic Sautéed Kale + Zucchini + Roasted Beetroot + Orange Carrot Puree + Port Wine Reduction

蒜香羽衣甘藍、意大利青瓜、烤紅菜頭、香橙甘筍蓉、波特酒醬汁

Or 或

PAN SEARED BARRAMUNDI FILLET / 香煎盲曹魚柳

Corn & Vegetable Fritters + Mashed Potatoes + Sauce Américaine / 炸粟米蔬菜餅、薯蓉、美式海鮮醬汁

Or 或

SMOKED SALMON ASPARAGUS RISOTTO / 煙三文魚鮮露筍意大利燴飯

Lemon Zest + Chive + Shaved Parmesan / 檸檬皮、幼青蔥、巴馬臣芝士

Or 或

PAN-FRIED PORK CHOP WITH WORCESTERSHIRE SAUCE / 噏汁煎豬扒

Poached Sweet Potato Leaves with Cordyceps Flower and Wolfberries in Supreme Stock / 蟲草花杞子浸蕃薯苗

Fried Rice with Egg White and Sakura Shrimps / 櫻花蝦蛋白炒飯

Or 或

VIETNAMESE RICE VERMICELLI SOUP WITH COOKED BEEF / 越式熟牛肉湯檬粉

Sugar Cane Shrimps / 越式蔗蝦

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 素菜
  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