

STARTERS 前菜

BROCCOLI CHEESE SOUP / 西蘭花芝士濃湯

Orange Cheddar + Parmesan + Ground Black Pepper / 橙車打芝士、巴馬臣芝士、黑胡椒碎

Or 或

SALAD LYONNAISE / 里昂沙律

Poached Egg + Bacon + Frisse Lettuce + Herbed Croutons + Chives + Red Wine Vinegar Dressing

水煮蛋、煙肉、九芽生菜、香草麵包粒、幼青蔥、紅酒醋汁

MAIN COURSE 主菜

SEARED AUSTRALIAN BLACK ANGUS SIRLOIN / 香煎澳洲黑安格斯西冷牛扒

Grilled Cauliflower Steak + Garlic Mashed Potatoes + Chimichurri / 椰菜花扒、蒜香薯蓉、阿根廷青醬

Or 或

PAN-FRIED SEASONAL SEABASS FILLET / 香煎時令海鱸魚魚柳

Four Beans Stew + Cherry Tomatoes + Celery Root Puree + Salsa Verde / 燴四色豆、車厘茄、芹菜頭蓉、墨西哥綠莎莎醬

Or 或

SPAGHETTI ALLA VESUVIANA / 拿坡里香辣意大利粉

Red Chili Pepper + Garlic + Red Onion + Olives + Capers + Oregano + Tomato + Mozzarella

紅辣椒、蒜頭、紅洋蔥、橄欖、水瓜柳、牛至、蕃茄、莫蘇里拉芝士

Or 或

BRAISED CHICKEN WITH FISH MAW AND CHINESE MUSHROOM / 魚肚冬菇炆雞

PAN-FRIED BEAN CURD WITH MINCED SQUID / 墨魚滑煎釀豆腐

EGG FRIED RICE WITH GINGER AND SPRING ONION / 薑末香蔥蛋炒飯

Or 或

TANDOORI CAULIFLOWER / 印度天多利烤椰菜花

MASOR TENGA (TANGY FISH CURRY) / 東北印度酸味魚咖喱

PULAO RICE / 印度白米飯

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