

GOURMET *Set Lunch* 午餐套餐

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

CREAMY CHICKEN WILD RICE SOUP / 雞肉野米忌廉湯

Carrot + Celery + Onion + Black Pepper Crushed / 甘筍、西芹、洋蔥、黑胡椒碎

Or 或

SUMMER BABY SPINACH BLUEBERRY SALAD / 夏令藍莓菠菜葉沙律

Hard Boiled Egg + Red Onion + Feta Cheese + Dried Cranberries + Lemon Dressing

焗雞蛋、紅洋蔥、發達芝士、紅莓乾、檸檬醋汁

MAIN COURSE 主菜

PAN-SEARED LAMB LOIN / 香草烤羊柳

Gratin Potato + Sous Leek + Black Garlic Purée + Rosemary Lamb Jus

法式千層焗薯、慢煮大蒜、黑蒜泥、迷迭香羊肉汁

Or 或

GRILLED BUTTER TIGER PRAWN / 烤牛油老虎大蝦

Seafood Fregola + Zucchini + Mashed Potatoes / 海鮮珍珠麵、意大利青瓜、香滑薯蓉

Or 或

STIR-FRIED BEEF SPARERIBS WITH PORT WINE SAUCE / 砵酒牛仔骨

POACHED SEASONAL VEGETABLE WITH STRAW MUSHROOM AND OYSTER SAUCE

蠔油草菇扒時蔬

EGG WHITE FRIED RICE WITH DRIED SAKURA EBI / 櫻花蝦蛋白炒飯

Or 或

SOYA SAUCE CHICKEN WITH CHINESE ROSE WINE / 玫瑰豉油雞

RICE VERMICELLI WITH CHOY SUM / 菜遠上湯瀨粉

Or 或

AVOCADO EGG SALAD BAGEL / 牛油果雞蛋沙律貝果麵包圈

Crispy Apple Salad / 脆蘋果沙律

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



Spicy / 辛辣



Shellfish / 甲殼類



Contains Nuts / 含堅果

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE / 價錢為港幣另加一服務費

IF YOU HAVE ANY DIETARY REQUIREMENTS, RESTRICTIONS, AND FOOD ALLERGIES, PLEASE INFORM OUR SERVICE TEAM
如果您有任何飲食要求、限制或食物過敏，請告知雜項服務團隊

GOURMET SET LUNCH MENU WILL BE ROTATING WEEKLY / 午餐菜單將每週輪流更換