

# GOURMET Set Lunch 午餐套餐

AVAILABLE DAILY 11:30 - 15:00

## STARTERS 前菜

### TRADITIONAL CREAMY FISH CHOWDER / 傳統忌廉周打魚湯

Celery + Potato + Cracker + Chive / 西芹、薯仔、餅乾、幼青蔥

Or 或

### TOMATO CARPACCIO / 意式蕃茄薄片 🌿

Shallot Pickle + Grape + Rocket + Frisse + Fresh Herbs / 醃乾蔥、葡提子、火箭菜、捲葉生菜、新鮮香草

## MAIN COURSE 主菜

### OVEN-ROASTED FRENCH YELLOW CHICKEN BREAST / 爐燒法國黃雞胸

Asparagus + Green Peas + Roasted Potatoes + Chervil + Comté Cheese Sauce

露筍、豌豆、烤薯仔、英茺茜、康堤芝士汁

Or 或

### PAN-FRIED SEASONAL FRESH FARM SEABASS / 香煎時令加洲鱸魚柳 🍽️

Roasted Bell Pepper + Chickpea + Zucchini Purée + Walnuts + Saffron Vanilla Sauce

烤甜椒、鷹咀豆、意大利青瓜蓉、合桃、紅花雲呢拿汁

Or 或

### PAN-FRIED KING PRAWNS WITH SUPREME SOY SAUCE / 頭抽煎蝦碌

POACHED RED SPINACH WITH GARLIC IN FLAVORED STOCK / 蒜子上湯紅莧菜

EGG FRIED RICE WITH LUNCHEON MEAT AND SPRING ONION / 香蔥午餐肉雞蛋炒飯

Or 或

### SPICED INDIAN COLESLAW / 印度香料沙律

GOAN BEEF CURRY / 椰汁牛肉咖喱 🍽️🌶️

PHODNICHA BHAAT / 印式炒飯

Or 或

### SPAGHETTI CACIO E PEPE / 經典黑胡椒芝士意大利麵

Sea Urchin + Caviar + Crushed Pepper + Pecorino Cheese + Garden Cress

海膽、魚子醬、黑胡椒碎、羊奶芝士、田園豆苗菜

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