

GOURMET *Set Lunch* 午餐套餐

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

OLD-FASHIONED CABBAGE SOUP / 古典椰菜湯

Mirepoix + Tomato + Garlic + Lemon + Vegetable Broth / 雜錦蔬菜、蕃茄、蒜、檸檬、蔬菜高湯

Or 或

PRAWN MANGO SALAD / 虎蝦芒果沙律

Mixed Green + Cherry Tomatoes + Red Radish + Kidney Beans + Avocado Lime Dressing

田園沙律、車厘茄、櫻桃蘿蔔、紅腰豆、牛油果青檸汁

MAIN COURSE 主菜

SOUS-VIDE SPINACH BELLOTA PORK CHOP / 慢煮西班牙伊比利亞黑毛豬扒

Sautéed Mixed Mushroom + Garlic Broccoli + Plum Sauce / 炒雜菌、蒜香長柄西蘭花、梅子肉汁

Or 或

PAN-SEARED LOCAL BARRAMUNDI FILLET / 香煎本地盲曹魚柳

Mashed Potatoes + Artichoke Stew + Carrot + Celery + Onion + Baby Radish

忌廉薯蓉、燴雅枝竹、甘筍、洋蔥、小紅蘿蔔

Or 或

CRISPY FRIED CAPELIN FISH WITH SPICE PEPPER SALT / 椒鹽多春魚

STIR-FRIED SLICED BEEF WITH BROCCOLI AND SATAY SAUCE / 西蘭花沙茶牛肉 

SHANGHAI VEGETABLE RICE / 上海菜飯

Or 或

VIETNAMESE CRAB & TOMATO SOUP WITH RICE VERMICELLI / 越式蕃茄蟹膏湯檬粉

VEGETABLE SPRING ROLL / 蔬菜春卷

Or 或

MOREL MUSHROOM RISOTTO / 羊肚菌意大利燴飯

Arugula + Shallot + Brandy + Cream + Parmesan / 芝麻菜、乾蔥、白蘭地、忌廉、巴馬臣芝士

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