

GOURMET *Set Lunch* 午餐套餐

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

ROASTED TOMATO SOUP / 烤蕃茄濃湯

Pesto + Greek Yogurt / 香草醬、希臘乳酪

Or 或

CRUNCHY SAVOY CABBAGE SALAD WITH KATAIFI SCALLOP / 皺葉椰菜沙律配脆炸帶子

Hot House Cucumber + Grated Carrot + Crab Roe + Green Goddess Dressing

溫室青瓜、碎甘筍、日式蟹籽、綠女神沙律醬

MAIN COURSE 主菜

SEARED AUSTRALIA GRAIN FED HANGER STEAK / 燒澳洲穀飼封門牛柳

Mashed Potatoes + Tandoori Cauliflower + Black Pepper Sauce / 忌廉薯蓉、印式椰菜花、黑胡椒汁

Or 或

GRILLED NORWEGIAN SALMON FILLET / 烤挪威三文魚柳柳

Crushed Potato + Shredded Brussel Sprout + Baby Corn + Roe Caviar + Beurre Blanc Sauce + Chive

碎薯仔、小椰菜、珍珠粟米、三文魚籽、魚籽、法式奶油汁

Or 或

STIR-FRIED CLAMS WITH BELL PEPPER AND THAI BASIL / 金不換豉椒炒蜆

SICHUAN STYLE BOILED BEEF WITH HOT CHILE / 麻辣水煮肥牛

STEAMED RICE / 白飯

Or 或

COOKED DUCK TONGUE IN HUA DIAO WINE / 花彫鴨舌

MINCED PORK RICE SOUP WITH MINI OYSTER / 蚵仔肉碎泡飯

Or 或

OLIVE TAPENADE LINGUINI WITH PROSCIUTTO / 巴馬火腿橄欖醬意大利麵

Sun-dried Tomatoes + Garlic + Chili Flakes + Fresh Basil + Parsley

蕃茄乾、蒜、辣椒乾、羅勒、蕃芫茜

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