

GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

POTATO CORNS CHOWDER / 薯仔粟米周打湯 🌿
Smoky Bacon + Chive / 煙肉、幼青蔥

Or 或

APPLE & BEETROOT TARTAR / 紅菜頭蘋果他他 🌿 🥥
Goat Cheese + Arugula + Frisse Lettuce + Walnut + Balsamic Cream
羊奶芝士、芝麻菜、捲心生菜、合桃、黑醋醬

MAIN COURSE 主菜

GRILLED US PRIME HANGER STEAK / 烤美國封門牛柳
Shishito Pepper + Shishito Roasted Potatoes + Yakiniiku Sauce + Horseradish Cream
日本甜辣椒、唐辛子薯仔、醬油燒肉汁、辣根醬

Or 或

PAN-SEARED NORWEGIAN SALMON FILLET / 香煎挪威三文魚柳
Cherry Tomato Ragout + Fennel & Red Onion Salad + Citrus Beurre Blanc
車厘蕃茄醬、茴香紅洋蔥沙律、柑橘法式忌廉汁

Or 或

RIGATONI ALLA VODKA / 香辣伏特加水管通粉 🌿 🍅
Chili Flake + Garlic + Tomato Sauce + Cream + Parmesan
辣椒乾、蒜頭、蕃茄汁、忌廉、巴馬臣芝士

Or 或

SWEET & SOUR PRAWNS WITH PEACH / 蜜桃蝦球 🍑
Baby Chinese Cabbage with Fish Maw and Yunnan Ham + Egg Fried Rice with Okra
金華火腿魚肚浸娃娃菜、秋葵雞蛋炒飯

Or 或

SALTED SEMI-DRIED YELLOW CROAKER / 黃花魚一夜干定食
Miso Soup with Vegetables + Steamed Japanese Rice / 菜味噌湯、日本飯

Or 或

GRILLED BLACK ANGUS RIBEYE STEAK / 烤安格斯肉眼牛扒
Mashed Potatoes + Seasonal Vegetables + Mushroom Gravy
香滑薯蓉、時令蔬菜、經典蘑菇燒汁

(Additional ... +\$90 / 另加)

COFFEE OR TEA / 咖啡或茶

\$248 per person / 每位

Additional \$60 to enjoy a glass of house red, white or sparkling wine
另加 \$60 可享用精選紅、白或有氣葡萄酒一杯

Additional \$40 to enjoy a homemade pâtisserie of the day
另加 \$40 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 🌶️ SPICY / 辛辣 🍤 SHELLFISH / 甲殼類 🥥 CONTAINS NUTS / 含堅果