

# 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**

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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