

Executive Set Lunch

APPETISER *Select One*

CRISPY PARMA HAM MELON

rocket | aged balsamic sauce

CREAM OF MUSHROOM SOUP

parmesan cheese | croutons

CRAB CAKE

coleslaw | tartar sauce (add supplement \$68)

MAIN COURSE *Select One*

HOKKAIDO SCALLOP PASTA

aglio olio pepperoncini | chili

HK\$248

PAN SEARED HALIBUT FILLET

mixed vegetables | tomato lemon salsa | yellow capsicum purée

HK\$288

ROASTED PORK LOIN

roasted potatoes | apple compote | mustard jus

HK\$298

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

pan seared foie gras | potato purée

mushroom duxelle | red wine sauce

HK\$328

DESSERT *Select One*

STRAWBERRY MOUSSE

DAMES with jelly

CHEESE PLATTER

seasonal jam | dried fruit

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$30) or Cocktail of the Month (+\$78)

WINE PAIRING

Red Wine: Villa Antinori Chianti Classico Riserva DOCG

White Wine: Hugel Estate Gewurztraminer

(Add Supplement \$98 per glass)

行政午市套餐

頭盤 (選擇一項)

脆脆巴馬火腿配蜜瓜

火箭菜, 黑醋汁

意大利野菌濃湯

巴馬臣芝士, 香脆包粒

蟹餅

配他他醬, 沙拉菜 (另加港幣 \$68)

主菜 (選擇一項)

香辣大蒜橄欖油意粉

北海道帶子

HK\$248

香煎比目魚扒

檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

HK\$288

香烤西班牙豬脊肉

香草燒薯, 蘋果茸, 芥末籽汁

HK\$298

烤紐西蘭牛柳 (170 克)

鵝肝, 薯蓉, 野菌醬, 紅酒汁

HK\$328

甜品 (選擇一項)

士多啤梨慕絲

芝士拼盤

時令果醬及果乾

咖啡或茶

+\$30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或 +\$78 升級至 當月特調雞尾酒

葡萄酒配搭

紅酒: 意大利 Villa Antinori Chianti Classico Riserva DOCG

白酒: 法國 Hugel Estate Gewurztraminer

(每杯另加港幣 \$98)