

Tsim Sha Tsui East

Executive Set Lunch

APPETISER (Select One)

TUNA TATAKI

daikon | sesame crust | ginger balsamic

BUTTERNUT SQUASH SOUP

roasted hazelnut | chives

CRAB CAKE

coleslaw | tartar sauce (add supplement \$58)

MAIN COURSE (Select One)

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste

HK\$198

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce

HK\$228

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus

HK\$258

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g)

truffle mash potato | baby carrots | red wine sauce

HK\$278



FRESHLY BREWED COFFEE OR TEA

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Cocktail of the Month (+\$58)

DESSERT

CRÈME BRÛLÉE (add supplement \$60)

BUY ONE - GET ONE FREE DRINK

Prosecco | House Wine | Beer | Mocktail | Soft Drinks

Tsim Sha Tsui East

行政套餐

頭盤 (選擇一項)

輕煎吞拿魚

配白蘿蔔, 芝麻, 薑汁黑醋

胡桃南瓜忌廉湯

榛子, 法蔥

蟹餅

配他他醬, 沙拉菜 (另加港幣\$58)

主菜 (選擇一項)

鵝肝野菌扁意粉

黑松露醬

HK\$198

香煎海曹魚

法式燉菜, 銀魚柳蕃茄汁

HK\$228

慢煮法式雞胸

咖哩甘荀醬, 烤新薯, 迷迭香汁

HK\$258

烤紐西蘭肉眼扒

黑松露薯蓉, 小甘荀、紅酒汁

HK\$278



即磨咖啡或茶

+\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或

+\$58 升級至 當月特調雞尾酒

甜品

法式焦糖燉蛋 (另加港幣\$60)

精選飲品優惠買一送一

氣泡酒 特選紅酒白酒 啤酒 無酒精雞尾酒 汽水