

## Executive Set Lunch

18 Feb - 23 Mar 2025

### APPETISER

(Select One)

#### Potato Leek Soup

*rosemary croutons*

#### Roasted Cherry Tomato & Mozzarella Salad

*arugula, roasted pine nuts, balsamic glaze*

#### Crab Cake

*tartar sauce, mustard slaw (Add on \$30)*

### MAIN COURSE

(Select One)

#### Pan Seared Barramundi Fillet

*broccolini, mashed potato, roasted cherry tomatoes, mango salsa*

#### Grilled New Zealand Beef Tenderloin 180g

*truffle mash potato, baby carrot, beef fat chimichurri (Add on \$50)*

#### Mushroom Risotto

*wild mushroom, truffle paste, parmesan cheese*

#### Prime Steak Tartare

*hand-cut with full condiments, smoky tomato sauce  
pine nut emulsion, toasts*

### DESSERT

#### Chocolate Mousse Tart

*mix berries sauce & fresh strawberries*

#### Freshly Brewed Coffee or Tea

**HK\$248 per person + 10% service charge**

### WINE PAIRING

(Add Supplement \$98 per glass)

**Red Wine:** Villa Antinori Chianti Classico Riserva DOCG

**White Wine:** Hugel Estate Gewurztraminer

## 行政午市套餐

### 頭盤

(選一)

薯仔大蒜湯

迷迭香麵包粒

烤車厘茄水牛芝士沙律

火箭菜, 烤松子仁, 意大利黑醋

### 蟹餅

他他醬、芥末椰菜沙律 (另加 \$30)

### 主菜

(選一)

香煎鱈魚

西蘭花苗, 薯蓉, 烤車厘茄, 芒果莎莎

烤紐西蘭牛柳 180g

松露薯蓉, 嫩甘筍, 阿根廷青醬 (另加 \$50)

野菌燴意大利飯

野菌、黑松露、巴馬臣芝士

生牛肉他他

手切生牛肉、煙燻蕃茄醬、松子醬、法式麵包多士

### 甜品

朱古力慕絲撻

雜莓醬 & 新鮮士多啤梨

即磨咖啡或茶

每位 HK\$248 + 10% 服務費

### 葡萄酒配搭

(每杯額外港幣\$98)

紅酒: Villa Antinori Chianti Classico Riserva DOCG

白酒: Hugel Estate Gewurztraminer