

Executive Set Lunch

APPETISER *Select One*

ROASTED CHERRY TOMATO & MOZZARELLA SALAD
arugula | roasted pine nuts | balsamic glaze

POTATO LEEK SOUP

rosemary croutons

CRAB CAKE

coleslaw | tartar sauce (add supplement \$68)

MAIN COURSE *Select One*

CARBONARA LINGUINE

pancetta | black pepper | parmesan cheese

HK\$208

PAN SEARED SALMON FILLET

sautéed brussels sprouts | sundried tomatoes | gremolata

HK\$238

PAN SEARED CHICKEN SUPREME

broccolini | herb roasted potatoes | honey-garlic demi glaze

HK\$268

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

asparagus | baby carrots | potato purée | chimichurri sauce

HK\$288

Freshly Brewed Coffee or Tea

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



DESSERT *Select One - Add supplement \$70*

TIRAMISU

mascarpone cheese | rum liqueur

CHEESE PLATTER

seasonal jam | dried fruit

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)

焗櫻桃茄水牛芝士沙律

火箭菜, 松子仁, 黑醋醬

大蒜薯蓉湯

迷迭香脆包粒

蟹餅

配他他醬, 沙拉菜 (另加港幣\$68)

主菜 (選擇一項)

卡邦尼扁意粉

意式煙肉, 黑胡椒, 巴馬臣芝士

HK\$208

香煎三文魚扒

小椰菜, 油浸蕃茄乾, 香草麵包糠

HK\$238

香煎法式雞胸

長柄西蘭花, 香草薯仔, 木香蒜蜜糖燒汁

HK\$268

烤紐西蘭牛柳 (170 克)

蘆筍, 小甘荀, 薯蓉, 香草牛油

HK\$288

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



甜品 選擇一項 - 另加港幣 \$70

提拉米蘇

馬加邦尼芝士、蘭姆酒

芝士拼盤

時令果醬及果乾

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)