

Wan Chai

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 \$30)

MAIN COURSE (Select One)

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g)

truffle mash potato | baby carrots | red wine sauce
(add supplement \$58)



Freshly Brewed Coffee or Tea

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

DESSERT

CRÈME BRÛLÉE (add supplement \$68)

BUY ONE - GET ONE FREE DRINK

Prosecco | House Wine | Beer | Cocktail | Mocktail | Soft Drinks

HK\$248 per person + 10% service charge

Wan Chai

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 \$30)

主菜 (選擇一項)

鵝肝野菌扁意粉

黑松露醬

香煎海曹魚

法式燉菜, 銀魚柳蕃茄汁

慢煮法式雞胸

咖哩甘荀醬, 烤新薯, 迷迭香汁

烤紐西蘭肉眼扒

黑松露薯蓉, 小甘荀、紅酒汁 (另加港幣 \$58)



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\$68)

精選飲品優惠買一送一

氣泡酒 特選紅酒白酒 啤酒 雞尾酒 無酒精雞尾酒 汽水

每位 \$248 加 10% 服務費