

Executive Set Lunch

APPETISER 頭盤 select one (選擇一項)

DUCK CONFIT SALAD

mix green, watercress, walnut, french dressing
油封鴨, 合桃沙拉, 法式油醋汁

CRAB CAKE

coleslaw | tartar sauce (add supplement \$58)
蟹餅配他他醬, 沙拉菜 (另加\$58)

TUNA TATAKI

daikon | sesame crust | ginger balsamic
輕煎吞拿魚配白蘿蔔, 芝麻, 薑汁黑醋

BUTTERNUT SQUASH SOUP

roasted hazelnut | chives
胡桃南瓜忌廉湯, 榛子, 法蔥

BACON & ONION QUICHE

arugula salad and cherry tomato
煙肉洋蔥撻

BEEF CARPACCIO

truffle mayo | capers | arugula and focaccia toast
意式生牛肉片, 黑松露蛋黃醬

MAIN COURSE 主菜 select one (選擇一項)

FOIE GRAS & MIXED MUSHROOM PASTA 鵝肝野菌扁意粉 \$198

foie gras cubes | black truffle paste 黑松露醬

PAN SEARED BARRAMUNDI FILLET 香煎海鱸魚 \$228

ratatouille | tomato anchovy sauce 法式燉菜, 銀魚柳蕃茄汁

SLOW COOKED ROASTED CHICKEN SUPREME 慢煮法式雞胸 \$258

curry carrot purée | roasted potato | rosemary jus 咖哩甘荀醬, 烤新薯, 迷迭香汁

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g) 烤紐西蘭肉眼扒 \$278

truffle mash potato | baby carrots | red wine sauce 黑松露薯蓉, 小甘荀, 紅酒汁

COFFEE / TEA 即磨咖啡或茶

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

DESSERT 甜品 (Additional 另加 \$60)

CRÈME BRÛLÉE 法式焦糖燉蛋

BUY ONE - GET ONE FREE DRINK 精選飲品優惠買一送一

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

氣泡酒 特選紅酒白酒 啤酒 雞尾酒 無酒精雞尾酒 汽水

Prices are in HK\$ and subject to 10% service charge. 所有價格以港幣計算及另收加一服務費