



Easter Lunch

MOOO GRILL

Available on April 3-7 from 12noon until 3.00pm 適用於 2026 年 4 月 3-7 日, 中午 12:00 至下午 3:00

APPETISERS 頭盤

select one 選擇一項

Roasted Beef Salad

mesclun mix, cornichons, mango salsa

燒牛肉沙律配嫩葉青菜、法式小酸黃瓜及芒果莎莎醬

Cream of Mushroom Soup

truffle oil

忌廉野菌湯 (V) 松露油

Wagyu Pastrami

pickled onion, burrata cheese sauce, sourdough toasted

和牛五香燻牛肉配醃洋蔥、布拉塔芝士醬伴烘酸種麵包

Mussel in White Wine (Add on \$50)

white wine cream, herbs, seaweed butter

白酒忌廉青口、乾蔥、香草、海藻風味牛油

MAIN COURSE 主菜

select one 選擇一項

Spaghetti Carbonara

bacon, onion, parmesan, egg yolk & cream sauce

卡邦尼意粉 意式煙肉、巴馬臣芝士、蛋黃

Three Yellow Chicken

12 hours marinated, crispy potato disk, grilled broccolini, chili capers sauce

12 小時生醃三黃雞配香脆薯餅、烤嫩莖西蘭花伴香辣酸豆汁

Lamb Shoulder Skewer

crushed potato, tzatziki, red wine sauce

烤羊肩肉串配薯塊、希臘青瓜乳酪醬伴紅酒汁

Roast M9 Rump of Beef (Add on \$90)

crushed potato, treacle-cured, horseradish cream, beef jus

香烤 M9 和牛後腰脊肉配薯塊、糖蜜醃辣根忌廉伴肉汁

DESSERT 甜品

Chocolate Mousse orange sauce, caramelised popcorn

朱古力慕絲配香橙汁及焦糖爆谷

Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Juice / Espresso / Latte / Mocha / Cappuccino / Hot Chocolate (Add on +\$20)

(額外加 HK\$+\$20) 果汁 / 濃咖啡 / 拿鐵 / 摩卡 / 卡布其諾 / 巧克力

SPECIAL DRINK OFFER : +40 per glass 特選飲品優惠：每杯 \$40

Sparkling Wine 氣泡酒 | Red Wine 紅酒 | White Wine 白酒

HK\$ 198 per person 每位

(V) Vegetarian Dish 素食菜式 Prices are in HK\$ and subject to 10% service charge.
所有價格均以港幣計算，並需加收 10% 服務費