

Executive Set Lunch

APPETISER

(Select One)

Salmon Tartare

horseradish cream, tobico

Cream of Forest Mushroom

truffle duxelles

Crab Cake (+\$68)

tartar sauce, coleslaw

MAIN COURSE

(Select One)

Lamb Wellington (+\$88)

lamb jus, mint pea purée

Pan Fried Barramundi

crushed potato, french bean, pickled onion

Pressed Chicken

creamy mashed potato, mushroom fricassee

Filet Mignon (+\$88)

potato purée, char-grilled asparagus, herbs & pepper crust, beef jus

DESSERT

Mango Mousse Cake

coconut pandan foam, coconut crumble

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$30)

HK\$198 per person + 10% service charge

WINE PAIRING (Add Supplement \$98 per glass)

Red Wine: Majella Cabernet Sauvignon

White Wine: Bellingham Bernard Series Old Vine Chenin Blanc



滙豐信用卡持卡人專享

Exclusively for HSBC Credit Cardholders

優惠受條款及細則約束 Terms and conditions apply

借定唔借? 還得到先好借! To borrow or not to borrow? Borrow only if you can repay!

行政午市套餐

頭盤

(選一)

三文魚他他

辣根忌廉、飛魚籽

野菌忌廉湯

松露蘑菇蓉

蟹餅 (+\$68)

他他醬、椰菜沙律

主菜

(選一)

羊肉威靈頓 (+\$88)

羊肉汁、薄荷青豆蓉

香煎鱸魚

香脆新薯、法邊豆、醃洋蔥

香脆烤雞

香滑薯蓉、白酒忌廉蘑菇

烤牛柳 (+\$88)

薯蓉、烤蘆筍、香草脆面、牛肉汁

甜品

芒果慕絲蛋糕

椰子斑蘭泡沫、椰子脆脆

即磨咖啡或茶

+\$30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

每位 HK\$198 + 10% 服務費

葡萄酒配搭 (每杯+\$98)

紅酒: Majella Cabernet Sauvignon

白酒: Bellingham Bernard Series Old Vine Chenin Blanc



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