

FESTIVE LUNCH

Welcome Drink: A Glass of White Wine 迎賓飲品：白葡

APPETISER 頭盤

select one 選擇一項

Crispy Parma Ham and Melon Salad

rocket, aged balsamic sauce

脆脆巴馬火腿配蜜瓜 火箭菜, 黑醋汁

Steak Tartare 法式鞦韆牛肉

australian tenderloin, truffle aioli, ciabatta

澳洲牛柳、松露蒜蓉蛋黃醬、意式拖鞋麵包

Crab Cake 另加 Add Supplement +\$58

coleslaw, tartar sauce 蟹餅 配他他醬 沙律菜

Butternut Soup roasted hazelnut, chives

胡桃南瓜忌廉湯

MAIN COURSE 主菜

select one 選擇一項

Smoked Salmon Eggs Benedict

poached eggs, smoked salmon, avocado, mixed vegetables, hollandaise sauce

煙三文魚班尼迪蛋 水煮蛋、牛油果、扒什菜 荷蘭汁

Prawns Pasta

aglio olio pepperoncini and chili

香蒜辣椒炒大蝦意大利麵 香蒜辣椒炒

Pan Seared Chicken Supreme

broccolini, herb roasted potatoes,

honey- garlic demi glaze

香煎頂級嫩雞胸 配嫩西蘭花 香草烤薯仔 蜜糖蒜香燒汁

Pan Seared Salmon Fillet

green peas purée, cauliflowers,

red bell pepper sauce

香煎三文魚柳 配青豆泥、椰菜花、紅椒汁

Grilled Australian Beef Tenderloin 180g 另加 Add On +\$68

truffle potato purée, asparagus, crab lump, choron sauce

烤澳洲牛柳 配松露薯泥、蘆筍、蟹肉、修隆汁/番茄荷蘭汁

Grilled Australian Ribeye 300g 另加 Add Supplement +\$180

200-day, truffle potato purée, vichy baby carrot

烤澳洲肉眼扒 300 克 200 日穀飼、松露薯泥、維琪法式燉小胡蘿蔔

DESSERT 甜品

Red Velvet Soft Cheesecake blueberry sauce 紅絲絨軟芝士蛋糕配藍莓醬

COFFEE / TEA 即磨咖啡或茶 (+\$20)

Upgrade to Cappuccino / Latte / Mocha 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 (+\$38)

BEVERAGE ADD ON 飲品加配

Twinwoods Chardonnay +\$80 | Cabernet Sauvignon +\$80

Chiaro Prosecco DOC +\$65 | Cocktail of the Month +\$68

HK\$368 per person

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

Available from December 25 - 27, 2026 and January 1- 3, 2027