

Festive Lunch 佳節午市套餐

APPETISER 頭盤

select one 選擇一項

GRILLED HERB PRAWN 香草烤大蝦

romesco sauce | herb salad | grated walnut
tomato salsa 羅美斯高醬 | 香草沙律 | 核桃碎 | 番茄莎莎

SMOKED SALMON WITH TOAST 煙三文魚

capers | orange segment | chopped shallot |
arugula | balsamic glaze
麵包脆片 | 橙肉 | 乾蔥碎 | 火箭菜 | 黑醋汁

CONFIT CHICKEN SALAD 油封雞肉沙律

mesclun green | cucumber | cherry tomato | chorizo
prosciutto ham | french dressing 雜錦沙律菜 | 青瓜
車厘茄 | 辣肉腸 | 帕爾馬火腿 | 法式沙律汁

CRAB CAKE 蟹餅

green herb salad | mustard | tartar sauce
配香草沙律 | 芥末醬 | 他他醬

SOUP 湯

POTATO LEEK bacon bits | crouton | olive oil

大蔥薯仔湯 煙肉碎 | 烘麵包粒 | 橄欖油

MAIN COURSE 主菜

select one 選擇一項

GARLIC SCALLOPS PASTA 蒜香帶子意粉

cherry tomatoes | garlic flakes | chives
車厘茄 | 蒜片 | 法蔥仔

GRILLED CAJUN PORK LOIN

roasted herb potatoes | broccolini | arugula salad
red wine sauce 烤紐奧良香料豬里脊
烤香草薯仔 | 嫩莖西蘭花 | 火箭菜沙律 | 紅酒汁

AUSTRALIAN WAGYU BEEF BURGER

brioche bun | emmental cheese | bacon | onion rings
澳洲和牛漢堡布利歐麵包 埃曼塔芝士 | 煙肉 | 洋蔥圈

PAN SEARED SEABASS FILLET

champagne sauce | sautéed veggie medley | herb salad
香煎鱸魚柳 香檳汁 | 炒雜菜 | 香草沙律

GRILLED NEW ZEALAND BEEF TENDERLOIN 170g

crushed potato | asparagus | crab lump | bearnaise sauce
烤紐西蘭牛柳 170 克 脆皮碎薯仔 | 蘆筍 | 珍寶蟹肉 | 伯那西醬
追加 Add Supplement+HK\$58

DUCK LEG CONFIT WITH PLUM GLACE SAUCE

mashed potato | french bean | mixed mushroom | garlic
法式油封鴨腿配梅子肉汁 薯蓉 | 法邊豆 | 雜菌 | 蒜頭

Chef's Recommendations 100-DAY SIRLOIN 250g WITH FOIE GRAS mashed potatoes | red wine sauce

(主廚推介) 100 天穀飼西冷牛扒 250 克 配鵝肝 薯蓉 | 紅酒汁

追加 Add Supplement HK\$180

COFFEE / TEA 即磨咖啡或茶 Additional 另加 +\$20

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

DESSERT 甜品

select one 選擇一項 Additional 另加 +\$60

VANILLA MOUSSE VELVET CAKE

pistachio crumbs | mixed berries | orange tulie
香草慕絲絲絨蛋糕 開心果碎 | 雜莓 | 香橙瓦片脆餅

CRÈME BRÛLÉE

mixed berries
法式焦糖燉蛋 雜莓

HK\$388 per person 每位

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