

GOURMET *Set Lunch*

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

ROASTED BABY CARROT SALAD / 烤小甘筍沙律

Green Mix + Orange + Coriander + Pine Nuts + Hummus + Hazelnuts Oil
田園沙律、橙、芫茜、松子仁、鷹嘴豆醬、榛果油

Or 或

FIRE-ROASTED TOMATO BISQUE / 烤蕃茄湯

Focaccia Crouton + Cream + Chive / 香草麵包粒、忌廉、幼青蔥

MAIN COURSE 主菜

CLASSIC FRENCH DUCK CONFIT / 法式傳統油封鴨腿

Cauliflower Purée + Lyonnaise Potatoes + Rosemary Honey Sauce
椰菜花蓉、里昂薯仔、迷迭香蜜糖汁

Or 或

HERBED CRUSTED HOLLAND PLAICE FISH FILLET / 脆香草焗鱈魚柳

Miso Charred Cabbage + Mashed Potatoes + Caper Cream Sauce / 味噌椰菜、薯蓉、水瓜柳忌廉汁

Or 或

BRAISED GROUPEL WITH GINGER AND SPRING ONION / 薑蔥炆斑腩

Braised Spinach with Conpoy and Enoki Mushroom + Egg Fried Rice with BBQ Pork and Sweet Corn
瑤柱金菇扒菠菜、叉燒粟米雞蛋炒飯

Or 或

GYŪDON (BEEF RICE BOWL WITH SOFT BOILED EGG) / 牛肉丼飯配溫泉蛋

Yasai Itame (Japanese Stir-fried Vegetables) / 日式炒野菜

Or 或

ALOO GOBI MATAR CURRY / 馬鈴薯椰菜花咖喱

Keema Naan / 免治羊肉印度烤餅

Or 或

GRILLED BLACK ANGUS RIBEYE STEAK / 烤安格斯肉眼牛扒 (Additional ... +\$90 / 另加)

Spring Salad + French Fries + Shallot Red Wine Sauce / 田園沙律、薯條、乾蔥紅酒汁

COFFEE OR TEA / 咖啡或茶

\$248 per person / 每位

Additional \$60 to enjoy a glass of house red, white or sparkling wine
另加 \$60 可享用精選紅、白或有氣葡萄酒一杯

Additional \$40 to enjoy a homemade pâtisserie of the day
另加 \$40 可享用自家製是日精選蛋糕

Additional \$50 to enjoy a salad and soup
另加 \$50 可同時享用沙律及餐湯

 VEGETARIAN / 素菜  SPICY / 辛辣  SHELLFISH / 甲殼類  CONTAINS NUTS / 含堅果

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE / 價錢為港幣另加一服務費
GOURMET SET LUNCH MENU WILL BE ROTATING WEEKLY / 午餐菜單將每週輪流更換