



3 - COURSE SET LUNCH

368 for One (一位)

STARTER 頭盤

Smoked Salmon Onsen Egg, Asparagus Foam
煙三文魚溫泉蛋 / 蘆筍泡沫

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Pickled Cucumber Salad, Sesame Seeds
手拍青瓜

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Classic Vichyssoise
法式馬鈴薯湯

MAIN 主菜

Pan-Seared Sea Bass Provençal, Ratatouille
香煎海鱸魚 / 法式燉菜

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Slow-Cooked Beef Ribs Pasta, Tomato Confit, Capers
慢煮牛肋排意大利麵 / 油封蕃茄 / 酸豆

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Wonton Noodle Soup
雲吞麵

DESSERT 甜品

Homemade Ice Cream (3 Scoops)
自家製雪糕 (三球)

(Vanilla / Chocolate / Coffee)

(雲呢拿 / 朱古力 / 咖啡)

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Fruit Platter
鮮果拼盤

Our Sommelier's wine by the glass suggestions:

Champagne: NV, Champagne Chartogne-Taillet, Sainte Anne Brut, France - 220

Red: 2019, Philippe Leclerc, Bourgogne Les Bons Bâtons, Burgundy, France - 220

White: 2022, David & Nadia, Chenin Blanc, Swartland, South Africa - 180

All prices are in Hong Kong dollars and are subject to 10% service charge.

所有價格均以港幣計算，另加收一成服務費

Please advise our team of any particular dietary requirements.

如有任何特殊的飲食需求、食物過敏或食物不耐症，請通知我們的員工