



## 3 - COURSE SET LUNCH

368 for One (一位)

### STARTER 頭盤

Iberico Ham Bruschetta / Balsamic / Onion

伊比利亞火腿烤麵包 / 黑醋 / 洋蔥

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Pickled Cucumber Salad

手拍青瓜

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Organic Tomato Velouté

有機蕃茄濃湯

### MAIN 主菜

Pan Seared Salmon / Green Peas / Bacon

香煎三文魚 / 青豆 / 煙肉

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Teriyaki Chicken Skewers / Creamy Sautéed Spinach

照燒雞串 / 忌廉菠菜

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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