



3-COURSE SET LUNCH

368 for One (一位)

STARTER 頭盤

Celeriac Velouté, Truffle, Hazelnut
根芹菜忌廉湯配松露及榛子

Endive Salad, Ibérico Ham, Apple
菊苣蘋果沙律配伊比利亞火腿

Cured Tuna, Cherry Tomato, Cucumber
醃吞拿魚配車厘茄及青瓜

MAIN 主菜

Pan seared Salmon, Haricot Coco Bean, Clam
香煎三文魚配扁豆及蜆

Roasted Chicken Leg, Pommes Anna, Pearl Onion
烤雞腿配法式千層薯仔及洋蔥

Homemade Ricotta Ravioli, Spinach, Parmesan Cheese
意式芝士菠菜雲吞

DESSERT 甜品

Ice Cream (3 Scoops)

雪糕 (三球)

(Vanilla / Chocolate / Coffee)

(雲呢拿/朱古力/咖啡)

Fruit Platter

鮮果拼盤

Inclusive of tea or coffee

包括茶或咖啡

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