



3-COURSE SET LUNCH

368 for One (一位)

STARTER 頭盤

Sweet Corn Velouté with Crab
粟米蟹肉忌廉湯

Tomato and Octopus Salad, Romesco Sauce
蕃茄八爪魚沙律

Goi Cuon - Vietnamese Fresh Prawn Rice Paper Rolls
越南鮮蝦米紙卷

MAIN 主菜

Crusted Halibut, Zucchini, Champagne Sauce
寶雲酥比目魚配意大利青瓜及香檳汁

Turkey Cordon Bleu, Shredded Cabbage Salad
芝士火雞卷配椰菜沙律

Beef Pho - Vietnamese Beef Noodles
越南牛肉粉

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