

3-COURSE SET LUNCH

468 per person (一位)

STARTER 頭盤

Yellow Chicken Vol-au-Vent

Wild Mushroom, Chervil Cress

黃雞酥皮盒

野菌, 香葉芹

Or

Chestnut Velouté

Potato Gnocchi, Black Truffle

栗子濃湯

馬鈴薯團, 黑松露

MAIN COURSE 主菜

Beef Cheek Bourguignon

Baby Carrot, Pearl Onion, Red Wine Sauce

紅酒燉牛面頰

甘筍, 珍珠洋蔥, 紅酒汁

Or

Pan Seared Black Cod Fish

Celeriac, Clam, Lemon Butter Sauce

香煎黑鱈魚

芹菜根, 蜆, 檸檬牛油汁

DESSERT 甜品

Mont Blanc Tart

Pear Confit, Vanilla Cream, Chestnut Mousseline

蒙布朗栗子撻

蜜梨醬, 雲呢拿忌廉, 栗子慕斯

Inclusive of Tea or Coffee

包括茶或咖啡

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

所有價格均以港幣計算, 另收加一服務費。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
如有任何特殊餐飲需要、食物過敏或食物不耐症, 請通知我們的服務團隊。