

3 - COURSE FESTIVE LUNCH SET MENU

\$588 per person (一位)

STARTER 頭盤

Duck Leg Confit Tart

Leek Confit, Black Trumpet Mushroom, Duck Jus

油封鴨腿肉撻

油封韭蔥, 黑喇叭菌, 鴨肉汁

or

Parsnip Velouté

Black Truffle, Pommes Dauphine, Hazelnut

白甘筍濃湯

黑松露, 炸馬鈴薯球, 榛子

MAIN COURSE 主菜

Pan-Seared Halibut

Saffron-Crushed Potato, Roasted Fennel, Chorizo Butter Sauce

香煎比目魚

番紅花薯蓉, 烤茴香, 辣肉腸奶油汁

or

Guinea Fowl

Brussels Sprouts, Mashed Potato, Black Pepper Sauce

法國珍珠雞

抱子甘藍, 薯蓉, 黑椒汁

DESSERT 甜品

Yuzu Hazelnut Tart

Hazelnut Praline, Yuzu Cream, Feuilletine Crunch

柚子榛子撻

榛子焦糖醬, 柚子奶油, 法式薄脆

Menu includes of Tea or Coffee

套餐包括茶或咖啡

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。