

LUNCH MENU

appetizer / soup / main / dessert

\$288 / 2 Course (Available weekdays only)

\$388 / 3 Course · \$488 / 4 Course

additional Coffee or Tea +\$30

APPETIZER · SOUP

Wild Mushroom, Mascarpone, Asparagus, Black Truffle Dip

Crab Meat Rillettes, Lettuce, Hollandaise, Sweet Potato Chips

Chili Prawns, Watermelon Reddish, Blood Orange Salad

Homemade Gravlax Salmon, Miso Soy Sauce, Cucumber, Grill Peach

Superfood Salad

Yellow Zucchini, Satsuma, Red Pomegranate, Kale,
Granola, Blueberry, Quinoa, Yuzu Dressing

Beef Carpaccio, Balsamic, Rocket Leaves, Radish, Capers, Parmesan

MAIN COURSE

Roasted Iberico Pork Steak, Braised Cabbage, Apple Puree

Seafood Linguine with Cherry Tomato and Lobster Sauce

Seared Cod Fillet, Ratatouille, Bouillabaisse Sauce

Red Wine Braised OX-Tail, Pumpkin Mashed (+\$100)

Grilled Duck Breast, Asparagus, Roasted Shallot, Cherry Duck Sauce (+\$120)

DESSERT

Baked Caramelized Apple Tartlet, Vanilla Ice Cream

Light Coconut Cream Puff, Pineapple Cube, Passion Fruit Sauce

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements
所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。