



LUNCH MENU

APPETIZER AND DESSERT BUFFET

自助頭盤及甜品 \$258

APPETIZER BUFFET, MAIN COURSE AND DESSERT BUFFET

自助頭盤,主菜及甜品 \$308

3 COURSE SET LUNCH

三道菜午市套餐 \$288

APPETISER

½ DOZEN PACIFIC OYSTERS
LIME AND CORIANDER GRANITE

MISO CURED SALMON
CAULIFLOWER CREAM, EDAMAME, SMOKED JELLY, GRAPEFRUIT

FOIE GRAS PARFAIT
FIG, ROCKET AND PARMESAN SALAD, BRIOCHE

HEIRLOOM BEETROOT
ENDIVE, PICKLED SHALLOTS, GOATS' CURD, TRUFFLE HONEY

MAIN

CHAR GRILLED RIB-EYE
LYONNAIS PUREE, FONDANT POTATO, RED WINE JUS

CRISPY SKINNED DUCK BREAST
CABBAGE, CAULIFLOWER PUREE, CHERRIES

PAN ROASTED SEA BASS
SAMPHIRE, ABALONE IN DASHI, SHIITAKE

BABY VEGETABLE TART
PARMESAN POLENTA, PUMPKIN CREAM

DESSERT

DARK CHOCOLATE MOUSSE, CHERRY, RASPBERRY GRANITE

COCONUT PANNA COTTA, MANGO SORBET, MINT

MERINGUE, SHERRY, FIGS, VANILLA, BURNT BUTTER ICE CREAM

SEASONAL FRUITS, SORBETS

頭盤

生蠔 (半打)
青檸及香荳沙冰

味噌三文魚
椰菜花忌廉, 枝豆, 煙燻啫喱, 西柚

鵝肝芭菲
無花果, 芝麻菜巴馬芝士沙律, 奶油麵包

素菜沙律
羊奶芝士, 松露蜜糖

主菜

烤肉眼扒
燴果蓉, 法式焗薯, 紅酒汁

脆皮鴨胸
椰菜, 椰菜花蓉, 櫻桃

香煎鱸魚
珊瑚草, 日式高湯鮑魚, 香菇

法式雜菜撻
巴馬芝士玉米糕, 南瓜忌廉

甜品

朱古力慕絲, 櫻桃, 紅桑子沙冰

椰子奶凍, 芒果雪葩, 薄荷

焗蛋白, 些利酒, 無花果, 雲呢拿, 牛油雪糕

時令鮮果配雪葩

ENJOY UNLIMITED REFILL OF JUICES & SOFT DRINKS WITH ADDITIONAL \$50

TEA, HERBAL INFUSIONS OR COFFEE
SELECTIONS OF PETIT FOURS

茶, 花茶或咖啡, 精緻餐後小點

ALL PRICES ARE IN HONG KONG DOLLAR AND ARE SUBJECT TO A 10% SERVICE CHARGE
價格以港幣計算及另收加一服務費

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENT, PLEASE INFORM YOUR WAITER PRIOR TO PLACING YOUR ORDER
如閣下有任何食物敏感或飲食要求, 請於點菜前通知服務員