

# SOMM LUNCH

( Available on Weekday Between 12:00 - 14:30 )

\*3 Courses At \$ 598 : Including One Starter, One Main & One Post

\*2 Courses At \$ 498 : Including One Main & One Starter or Post

## STARTERS

Poultry & Foie Gras Pâté en Croute with Caramelized Onion Marmalade

Beef Tenderloin Tartare with Avocado, Aji Amarillo & Quinoa

Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad  
with Yuzu & Sweet Soy Dressing.....Supplement \$48

## MAINS

 Yellow Chicken with Green Asparagus, Grenaille Ratte Potato,  
Tarragon Sabayon, Pickled Onion & Chicken Jus

 Confit Amberjack, Char Grilled Baby Gem Lettuce & Mustard Leave Purée  
with Buttermilk, Fish Roe, Wakame Beurre Blanc

Roasted Lamb Leg, Ratatouille, Piment d'Espelette,  
Roasted Garlic, Basil & Lamb Jus.....Supplement \$208

## POSTS

One Scoop of Seasonal Sorbet & Coffee or Tea

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

Bourbon Vanilla, Salted Butter Caramel & Hazelnut Millefeuille

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\* Dishes can be adapted for vegans

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

All menus are subject to price and seasonal change.



Vegetarian



Gluten Free