



Set Lunch Menu

Appetizers or Soup

烤大蝦伴古斯米藜麥沙律

青檸泡沫 • 九芽生菜 • 青瓜

意大利巴馬火腿伴蜜瓜配黑醋汁

田園水芹 • 黃車厘茄 • 松子仁

忌廉蘑菇湯

黑松露油

Grilled King Prawn with Couscous and Quinoa Salad

lime foam • frisée • cucumber

Prosciutto with Melon and Balsamic Reduction

garden cress • yellow cherry tomatoes • pine nuts

Cream of Mushroom Soup

black truffle oil

Main Courses

烤石斑魚柳拼青口

香檳汁 • 焗法式忌廉薯仔 • 粟米芯

炭烤澳洲肉眼牛扒配香草牛油汁

烤大蒜 • 法邊豆 • 酸紅洋蔥

紅菜頭芝麻菜忌廉意大利飯

焦糖核桃 • 巴馬臣芝士

Oven Baked Grouper Fillet with Mussels

champagne sauce • gratin dauphinois • baby corn

Charcoal Grilled Australian Rib Eye Steak with Herb Butter Sauce

roasted garlic • French bean • pickled red onion

Creamy Risotto with Beetroot and Arugula

maple walnuts • parmesan cheese

Desserts

雲呢噠意式奶凍伴蜜餞雜莓

Vanilla Panna Cotta with Assorted Berry Compote

蜜桃餡餅伴咖啡雪糕

Peach Strudel with Coffee Ice Cream

2-course \$ 318

3-course \$ 348

Wine Recommendations by Glass / Bottle

	Glass	Bottle (750ml)
Domaine Changarnier Monthele Village France, 2020	\$ 95	\$ 420
Castello Vicchiomaggio Chianti Classico Gran Selezione La Prima Italy, 2020	\$ 90	\$ 405

If You Have Any Food Allergies, Please Inform Our Staff.
“如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡”