



Set Lunch Menu

Appetizers or Soup

紅菜頭柑橘醃三文魚伴鮭魚子醬
酸種麵包 • 紅洋蔥 • 水瓜柳

輕煎加拿大帶子配枝豆蓉
脆芹菜蘿蔔 • 醃櫻桃蘿蔔 • 鮮香葉芹

洋蔥忌廉湯伴肉桂蝦

Beetroot and Tangerine Cured Salmon with Herring Caviar
sourdough • red onion • capers

Seared Canadian Scallops with Edamame Puree
crispy parsnip • pickled radish • fresh chervil

Cream of Onion Soup with Cinnamon Shrimps

Main Courses

輕煙燻美國豬柳配藍莓汁
焗芝士薯仔 • 西蘭花苗 • 羅馬番茄

香煎海魴魚柳併牛油煮青口
牛肝菌沙巴翁 • 甜番薯慕絲 • 青蘆筍

烤粟米蓉餅伴炒蘑菇及羽衣甘藍
紅藜麥 • 松子仁 • 車厘茄

Light Smoked U.S. Pork Loin with Blueberry Sauce
baked cheese potatoes • broccolini • Roma tomatoes

Pan-fried John Dory Fillet with Butter Poached Mussels
ceps sabayon • sweet potato mousseline • green asparagus

Grilled Polenta Patties with Sautéed Mushrooms and Kale
red quinoa • pine nuts • cherry tomatoes

Desserts

馬斯卡邦芝士奶凍伴海鹽焦糖及啤梨

芒果芭菲伴椰子雪葩

Mascarpone Panna Cotta with Salted Caramel and Pear

Mango Parfait with Coconut Sorbet

2-course \$ 318

3-course \$ 348

Wine Recommendations by Glass / Bottle

	Glass	Bottle (750ml)
Domaine Changarnier Monthelie 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”