

LUNCH MENU - MONDAY TO FRIDAY

3-COURSE LUNCH SET @HK\$168

12 noon to 2.30 pm (Last Order)

STARTER

Green Salad

Butternut Soup, bacon, olive oil

Homemade Foie Gras Terrine, fig marmalade (+HK\$60)

Carpaccio of Scallop, green apple, olive oil (+HK\$80)

MAIN COURSE

170G Beef Bavette, mushroom, potato croquette, spring onion

130G Beef Tartare, Winebeast style, french fries

Pork Cheek in red wine, carrot purée (+HK\$60)

Homemade Duck Confit, baked fruits, potato (+HK\$60)

Red Tuna, tomato marmalade, sea beans, mango condiment

Mushroom Ravioli, spinach, Parmesan cheese emulsion

DESSERTS

Mini 72% Dark Chocolate Fondant, vanilla ice cream

Panna Cotta, red fruit marmalade, pistachio ice cream

Espresso/Americano Coffee

Kusmi Tea

BEVERAGES

Mineral Water 75cl HK\$58

Alain Milliat 33cl HK\$68

Wine by the Glass 12cl HK\$68

Coke/Sprite 33cl HK\$38

Fils de Pomme Cider 33cl HK\$68

Kusmi Tea Pot HK\$48

Blonde of St-Tropez Beer 33cl HK\$68

Coffee Cup HK\$38