

LUNCH MENU - MONDAY TO FRIDAY

3-COURSE LUNCH SET @HK\$168

12 noon to 2.30 pm (Last Order)

STARTER

Organic Green Salad, apple and raspberry vinaigrette, olive oil

Tuna Tartare & Chilled Melon Gazpacho, olive oil, mint

Foie Gras Terrine, Port marinade, salt flower, fig marmalade (+HK\$80)

Sea Bass Ceviche, red onion, lime, passion fruit, wasabi (+HK\$60)

MAIN COURSE

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

130G Beef Tartare, Winebeast style, French fries

Fillet of Royal Sea Bream, yellow courgette, black olive tapenade

Pork Tenderloin, celery, apple, Bellota chorizo

Scallops, butternut purée, seabean, truffle oil (+HK\$60)

Lamb Chops, mashed potato, olive oil, Piquillo pepper, red wine jus (+HK\$60)

Brandade, whipped salt cod, confit garlic, marinated salmon, olive oil

DESSERT

Cheese Platter from Frères Marchand

Mini 72% Dark Chocolate Fondant, pistachio ice cream

Crème Brûlée, passion fruit

Espresso/Americano Coffee

Kusmi Tea

BEVERAGE

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

All Items Are Subject to 10% Service Charge - Please advise us if you have any allergies