

LUNCH MENU - MONDAY TO FRIDAY

3-COURSE LUNCH SET @HK\$198

12 noon to 2.30 pm (Last Order)

STARTER

Organic Green Salad, apple and raspberry vinaigrette, olive oil

Marinated Atlantic Salmon, celery, herring caviar, passion fruit and wasabi (+HK\$60)

Cream of Carrot Soup, curry spices, honey, dill cream

Pâté en Croûte, beef, pork, poultry, pickles (+HK\$40)

Sea Bream Ceviche, lime, coriander, red onion, salmon roe, olive oil (+HK\$60)

MAIN COURSE

Beef Tartare, French Blonde d'Aquitaine beef, free-range egg, French fries

Roasted Skate Wing, butter, olive oil, lemon jus, basil, seabean

Homemade Duck Confit, truffled mashed potato (+HK\$60)

Lamb Shank, by Coastal Lamb NZ, red cabbage, red wine sauce (+HK\$60)

Pork Tenderloin, Bellota chorizo, risotto, spring onion, wheat

Striploin of Australian beef Wagyu, tapenade, Brussel sprout, onion marmalade

Seared Atlantic Salmon Fillet, butternut purée, orange, confit lemon

DESSERT

Cheese Platter

Rice Pudding, salted butter caramel, pineapple marmalade, mango ice cream

Crème au Chocolat, milk chocolate, hazelnut, brownie, vanilla ice cream, roasted nut

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