

# LUNCH MENU - MONDAY TO FRIDAY

## 3-COURSE LUNCH SET @HK\$198

12 noon to 1.30 pm (Last Order)

### STARTER

- Organic Green Salad**, apple and raspberry vinaigrette, olive oil
- Foie Gras Terrine**, Port marinade, salt flower, fig marmalade (+HK\$60)
- Sea Bream Ceviche**, coconut condiment, lime, celery, coriander (+HK\$60)
- Zucchini Gazpacho**, chilled soup, curry, goat cheese, fresh herbs
- Quiche Lorraine**, French tart filled with custard, lardons, cheese, green salad

### MAIN COURSE

- Beef Tartare**, French Blonde d'Aquitaine beef, free-range egg, French fries
- Grilled Sea Bream Fillet**, melted leek, beurre blanc
- Australian Beef Bavette**, truffle sauce, gratin dauphinois
- Duck Confit**, potato, apple, red fruit (+HK\$60)
- Hokkaido Scallop**, pasta risotto, autumn truffle, spring onion (+HK\$80)
- Ravioli of Paris Mushroom**, butternut purée, sea bean, Parmesan cheese emulsion
- Suprême de Volaille**, confit on kaffir lime, carrot purée, yuzu, veal jus

### DESSERT

- Cheese Platter**, by The Cheese House, 3 kinds of cheese
- Poached Pear**, chamomile, lemon and ginger sorbet
- Mini Chocolate Fondant**, vanilla ice cream
- Expresso/Americano Coffee**
- Kusmi Tea**

### BEVERAGE

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|---|----------------------------------|
| <b>Mineral Water 75cl HK\$58</b>            | <b>Alain Milliat 33cl HK\$68</b> |
| <b>Wine by the Glass 12cl HK\$68</b>        | <b>Coke/Sprite 33cl HK\$38</b>   |
| <b>Fils de Pomme Cider 33cl HK\$68</b>      | <b>Kusmi Tea Pot HK\$48</b>      |
| <b>Blonde of St-Tropez Beer 33cl HK\$68</b> | <b>Coffee Cup HK\$38</b>         |

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