

3-COURSE SET LUNCH
- HK\$218 -

STARTER

ORGANIC GREEN SALAD, balsamic vinegar, pickles, fruit
有機青菜沙律，義大利香醋，醃菜，生果

SOUP OF THE DAY
今日例湯

OCTOPUS SALAD, orange, pomegranate, fregola sarda

章魚沙律，香橙，石榴，義大利薩丁尼亞島麵疙瘩

PAN-FRIED FOIE GRAS, cherries (+HK\$80)

香煎鴨肝，車厘子 (另加HK\$80)

MAIN COURSE

GRILLED RED MULLET, potato purée, horseradish, herring caviar

烤紅鰻魚，薯仔蓉，辣根，鯊魚子醬

GRILLED HOKKAIDO SCALLOPS, cauliflower, herring caviar (+HK\$60)

烤北海道帶子，椰菜花，鯊魚子醬 (另加HK\$60)

GRILLED LAMB FILLET, carrot, ginger, pistachio

烤羊肉腩，胡蘿蔔，薑汁，開心果

GRILLED BEEF, arugula pesto, black olive, Parmesan cheese

烤牛肉，火箭葉調味醬，黑橄欖，帕瑪森芝士

GNOCCCHI, bamboo shoots, black truffle

義大利湯糰，鮮筍，黑松露

DESSERT

DESSERT OF THE DAY

今日甜品

MINI CHOCOLATE FONDANT, vanilla ice cream

迷你朱古力心太軟，香草雪糕

CHEESE PLATTER, 3 kind of French artisan cheese

芝士拼盤，三種法國傳統手工芝士

EXPRESSO / AMERICANO COFFEE / TEA

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Subject to 10% Service Charge / Please advise us if you have any allergies

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