

### 3-COURSE SET LUNCH – HK\$258

Available from 12noon to 2.30pm (last order)

#### STARTER

ORANGE BEETROOT SALAD, Homemade fruit vinegar  
香橙菜頭沙律, 法式沙律醋

FRENCH ONION SOUP, Toasted bread, Parmesan cheese  
法式洋蔥湯

PERFECT EGG, Potato cheese foam, Croutons  
溫泉蛋, 薯仔芝士泡沫, 脆麵包

LANGOUSTINE SHRIMP CEVICHE, Seaweed, Horseradish, Urchin (+HK\$60)  
醃冰島龍蝦刺生, 海藻, 辣根, 海膽 (另加 HK\$60)

FOIE GRAS TERRINE, Toasted bread, Preserves (+HK\$80)  
鴨肝凍批, 溫勃果醬, 焗麵包 (另加 HK\$80)

#### MAIN COURSE

36-HOUR SLOW-COOKED SHORT RIB, Polenta, Onion purée, Gravy  
慢煮牛小排, 法式玉米餅, 燒汁

SEARED SEABASS, Fregola sarda pasta, Bouillabaisse  
香煎鱸魚, 珍珠意粉, 馬賽海鮮湯

GRILLED IBERICO PORK COLLAR, Olive eggplant marmalade, Mushroom chips  
燒伊比利亞豬, 橄欖茄子蓉, 蘑菇片

POTATO MILLE-FEUILLE, Pine nut, Romesco sauce  
薯仔千層塔, 松子仁, 羅曼斯可醬

GRILLED SCALLOP, Grilled plum, Broccolini, Onion puree, Bearnaise (+HK\$60)  
香煎帶子, 法國李子, 寶利士汁 (另加 HK\$60)

150G POLMARD BEEF TARTARE, Toasted bread and salad (+HK\$80)  
牛肉他他, 烤法包 (另加 HK\$80)

CONFIT DUCK LEG, Grilled mushroom, Mashed potato (+HK\$150)  
油封鴨髀, 薯蓉, 燒汁 (另加 HK\$150)

PITHIVIER OF PIGEON AND FOIE GRAS, Fennel marmalade, Veal jus (+HK\$250)  
鴿子皇冠批, 茴香, 小牛仔汁 (另加 HK\$250) (30min cooking time)

#### DESSERT

MINI CHOCOLATE FONDANT, Vanilla ice cream  
迷你朱古力心太軟, 雲呢拿雪糕

CHEESE PLATTER, 3 kind of French artisan cheese  
芝士拼盤, 三種法國傳統手工芝士

MILLE-FEUILLE, Vanilla diplomat, Pistachio ice cream (+HK\$30)  
法式拿破崙, 開心果雪糕 (另加 HK\$30)

ESPRESSO/AMERICANO/LATTE/CAPPUCCINO/TEA\*  
咖啡或茶

\*DESSERT + COFFEE/TEA (+HK\$20)  
甜品 + 咖啡或茶 (另加 HK\$20)

#### EXTRA SIDE

MASHED POTATO (+HK\$68)

FRENCH FRIES (+HK\$68)

VEGETABLE \*TIAN\* (+HK\$68)

POTATO GRATIN DAUPHINOIS (+HK\$88)

*prices subject to 10% service charge*