

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

PERFECT EGG, sweet corn, mushroom medley
溫泉蛋，粟米，蘑菇組合

FOIE GRAS TERRINE, toasted bread (+HK\$80)
鴨肝凍批，烤麵包 (另加HK\$80)

CARPACCIO OF OCTOPUS, mango dressing (+HK\$60)
生八爪魚薄片，芒果醬汁 (另加HK\$60)

MAIN COURSE

GRILLED SEA BASS, clam emulsion, confit fennel
烤鱸魚，蜆肉醬汁，油封茴香

GRILLED HOKKAIDO SCALLOPS, green peas, watercress condiment (+HK\$60)
烤北海道帶子，青豆，西洋菜醬汁 (另加HK\$60)

GRILLED LAMB FILLET, eggplant marmalade, dried apricots,
apricot and cumin condiment, veal jus

烤羊柳，茄子醬，杏脯，杏子孜然醬汁，小牛肉濃汁

130G GRILLED BEEF, bell pepper condiment, veal jus
130克烤牛肉，燈籠椒醬汁，小牛肉濃汁

RAVIOLI OF CELTUCE AND KOHLRABI, buttermilk foam
萵筍青蘿蔔餃，奶酪泡沫汁

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

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

另加 10% 服務費 / 如閣下有食物過敏，請通知餐廳經理