

3-COURSE SET LUNCH – HK\$258

Available from 12noon to 2.30pm (last order)

STARTER

BUTTERNUT MELON SOUP, Cheese Foam, Pumpkin Seed
牛油瓜蜜瓜湯，芝士泡沫，南瓜籽

PERFECT EGG, Basil Spinach Purée, Alfalfa, Popcorn
溫泉蛋，羅勒菠菜蓉 芽菜苗，爆谷

WATERMELON ZUCCHINI SALAD, Homemade Walnut Vinegar, Pickle, Arugula
扒意瓜西瓜沙律，核桃油醋，火箭菜

FOIE GRAS TERRINE, Toasted Bread, Quince Jam **(+HK\$80)**
鴨肝凍批，焗麵包，溫勃果醬 (另加 HK\$80)

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

MAIN COURSE

GRILLED HANGER STEAK, Gherkin, Sautéed Potato, Gravy
封門牛柳配拉可雷特芝士，酸青瓜，炒薯仔，燒汁

SEARED HAMACHI, Crab Meat, Salmon Roe, Clam Sauce
香煎油甘魚，時令水果雜菜

KUMAMOTO PORK COLLAR, Brussels Sprout, Smoked Bacon, Pineapple Gravy
熊本豬梅頭，抱子甘藍，煙肉，菠蘿燒汁

BUTTER ROASTED CABBAGE, Zucchini, Mashed Potato
奶油烤椰菜，意大利青瓜，法式薯蓉

CONFIT OCTOPUS, Seasonal Fruit Ratatouille **(+HK\$60)**
油浸八爪魚，時令水果雜菜 (另加 HK\$60)

150G POLMARD BEEF TARTARE, Toasted Bread **(+HK\$60)**
牛肉他他，烤法包 (另加 HK\$60)

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*

Eco-Friendly Wines ◆ *Minimum Spending 1 Set Or 1 Main Course Per Person*

All Items Are Subject To 10% Service Charge / Please Advise Us If You Have Any Allergies

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

MADELEINE, Morello Sorbet
瑪德蓮蛋糕，莫雷諾櫻桃雪葩

EXPRESSO / 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)
VEGETABLE *TIAN* (+HK\$78)
TRUFFLE FRENCH FRIES (+HK\$78)
POTATO GRATIN DAUPHINOIS (+HK\$88)