

SET LUNCH MENU

DUCK TERRINE *Caramelized Peach Salad, Raspberry Vinaigrette*

鴨肉凍批 配焦糖蜜桃沙律及紅桑子油醋汁

or

CARROT & FENNEL SOUP *Dill Crème*

香滑甘筍茴香湯 配刁草忌廉

or

SALMON IN SIX WAYS *(+\$38) Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe*

挪威三文魚驚喜六重奏 (冷燻·輕煎·慕絲·醃製·紅菜頭漬及煙魚子)

BAKED HAMACHI FILLET *Tomatoes, Rocket, Tartar Sauce*

焗油甘魚柳 配蕃茄·火箭菜及他他醬

or

GRILLED VEAL LOIN *Fried Wild Mushrooms, Kale, Blueberry Red Wine Sauce*

香烤牛仔柳 配香脆野菌·羽衣甘藍及藍莓紅酒汁

or

FRIED POTATO & AVOCADO RÖSTI CAKE *Mixed Vegetable Salad, Mild Mustard Sauce*

炸薯仔牛油果脆餅 配雜菜沙律及芥末汁

or

GRILLED 'US PRIME' RIB-EYE STEAK *(+\$48) French Fries, Caesar Salad*

香烤美國頂級肉眼扒 配香脆薯條及凱撒沙律

GREEN TEA OPERA CAKE *Sugar Nest, Green Tea Chocolate Sauce*

綠茶歌劇院蛋糕 配糖絲鳥巢及綠茶朱古力醬

or

'ALLERUM PRÄSTOST' – SWEDEN *Cow's Milk Cheese, Apricot Jam, Finnish Crisp*

瑞典牛奶芝士 配杏桃果醬及芬蘭脆餅

or

FRESH FRUITS AND BERRIES *Whipped Cream*

雜果鮮莓 配鮮忌廉

2 courses at \$178 per person

3 courses at \$238 per person

including gourmet coffee or tea

+ \$50 for a glass of our sommelier choice of white or red wine