

SET LUNCH MENU

SLOW-COOKED CHILLED CODFISH FILLET Green Asparagus, Cherry Tomatoes, Sweet Potato

慢煮鱈魚柳 配青露筍·車厘茄及甜薯

or

BEETROOT CONSOMME 

紅菜頭清湯

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)

KARELIAN STEW Finnish Omega-3 Pork Collar & Wagyu Beef Rump Braised with Root Vegetables, Served with Mashed Potatoes

根菜燴芬蘭奧米加3豬頸肉及和牛臀肉 配薯蓉

or

POACHED CODFISH FILLET Pan-fried Mushrooms, Fried Kale, Crown Dill Sauce

水煮鱈魚柳 配炒蘑菇·炸羽衣甘藍及刁草汁

or

ROASTED PUMPKIN RISOTTO Cherry Tomatoes, Rocket, Danish Feta Cheese 

香烤南瓜意大利燴飯 配車厘茄·火箭菜及丹麥芝士

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

PRALINE CHOCOLATE CAKE Chocolate Ice-Cream, Chocolate Shortbread, Caramelized Hazelnut

果仁朱古力蛋糕 配朱古力雪糕·朱古力牛油曲奇及焦糖榛子

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