

SET LUNCH MENU

SMOKED BEEF PASTRAMI & BEETROOT SALAD Pickled White Asparagus, Horseradish Sauce

輕煎煙燻牛肉及紅菜頭沙律 配醃白露筍及辣根醬

or

ROASTED CHESTNUT SOUP Toasted Pine Nut Seeds, Truffle Cream

香烤栗子湯 配烤松子仁及松露忌廉

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)

SWEDISH CHRISTMAS HAM Mashed Potatoes, Braised Red Cabbage, Green Peas, Chef's Apple Mustard

瑞典傳統聖誕火腿 配薯蓉·燴紅椰菜·青豆及秘製蘋果芥末醬

or

PAN-ROASTED SEA BASS FILLET 'Jansson's Frestelse' – Potato & Anchovy Gratin, Fried Kale, Dill Sauce

香烤海鱸魚柳 配瑞典傳統伴菜 - 洋蔥鯉魚焗薯·炸羽衣甘藍及刁草汁

or

CELERIC RISOTTO Prime Vegetables, Danish Feta Cheese, Rocket

芹菜意大利燴飯 配雜菜·丹麥芝士及火箭菜

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

CHOCOLATE TRUFFLE CAKE Fresh Vanilla Ice-Cream

朱古力松露蛋糕 配即製雲呢拿雪糕

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

URBAN PICNIC



C.Y.O.S.

Create Your Own Sandwich with our signature Salmons, cheeses and variety of freshest produce!

MIX&DIP

Mix it or Dip it featuring
Smoked Artic Shrimps and Baltic Herring



Fill Your Tummy!

Choose 1 out of the following
(for every 2-3 people)

Roasted Pork Chop

Roasted Black Angus 'Prime' Rib-Eye

Beetroot Risotto

House-Smoked Salmon Fillet



WANT MORE? Dessert Selection!
Gourmet Coffee or Tea

\$278 per person (minimum 2 persons) • +\$150 for 2 hours free-flow selected wine/beer

only available Saturday, Sunday & Public Holidays, from 12:00 - 14:30

All prices are in Hong Kong dollars. Subject to 10% service charge