

# SET LUNCH MENU

**CHICKEN & PAPAYA SALAD** Slow-Cooked Chicken Breast, Papaya, Cherry Tomato, Feta Cheese, Italian Dressing  
慢煮雞胸木瓜沙律 配車厘茄，菲達芝士及意式沙律醬

or

**CARROT & FENNEL SOUP** Herb Croutons, Thyme Cream 

蘿蔔茴香清湯 配香草烤麵包粒及百里香忌廉

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)

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**TURKEY BALLOTINE** Sautéed Savoy Cabbage, Fingerling Potatoes, Gravy

香烤火雞卷 配香草炒嫩椰菜，手指薯仔及肉汁

or

**SMOKED ARCTIC CHAR FILLET FROM FINLAND** Spinach-Mashed Potatoes, Asparagus, Crown Dill Sauce

煙燻北極紅點鮭魚柳 配菠菜薯蓉，蘆筍及刁草汁

or

**ROASTED CHESTNUT RISOTTO** Prime Vegetables, Rocket 

栗子意大利燴飯 配時蔬及火箭菜

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

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**LEMON MERINGUE TART** Lime & Thyme Sorbet, Raspberry Coulis

檸檬蛋白糖霜批 配青檸百里香雪葩及紅桑子果漿

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

 Vegetarian /  Signature  
Available on Monday to Friday (except Public Holidays), 12 nn to 2:30 pm

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