

# SET LUNCH MENU

**PORK PATE** Pickled Onion, Pickled Carrot, Mixed Greens

豬肉肉醬 配醃洋蔥 · 醃蘿蔔及雜菜

or

**ROASTED BELL PEPPER & TOMATO SOUP** Roasted Garlic Crème 

烤甜椒蕃茄湯 配烤蒜忌廉

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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**PAN-FRIED SEABASS FILLET** Pumpkin Puree, Roasted Fennel, Crown Dill Sauce

香煎海鱸魚柳 配南瓜蓉 · 烤茴香及刁草汁

or

**SLOW-ROASTED DUCK BREAST** Cauliflower Puree, French Beans, Black Currant Sauce

慢烤鴨胸 配椰菜花蓉 · 法邊豆及黑加侖子汁

or

**MIXED MUSHROOM LINGUINE** Truffle Cream Sauce 

雜菌扁意粉 配松露醬

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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**WHITE CHOCOLATE CRÈME BRÛLÉE** Sea Buckthorn Berry & Apple Sorbet

白朱古力法式燉蛋 配沙棘莓及蘋果雪葩

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