

SET LUNCH MENU

FINOS
Finland • Iceland • Norway • Denmark • Sweden

SPRING VEGETABLE SALAD

Zucchini, Compressed Watermelon, French Beans, Cherry Tomatoes, Butter Lettuce, Rosemary Vinaigrette
春日蔬菜沙律 (意大利青瓜, 冷壓西瓜, 法邊豆, 車厘茄, 牛油生菜, 迷迭香醋油)

or

PARSNIP & PORCINI SOUP Crushed Hazelnuts

牛肝菌湯 配榛子

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)

TARRAGON-POACHED SILVER COD Fingerling Potatoes, Braised Spinach, Dill Hollandaise Sauce

水煮龍蒿鱈魚 配手指薯仔, 燴菠菜及刁草荷蘭汁

or

GRANDMOTHER IDA'S MEATBALLS

Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy

家傳秘製牛肉豬肉丸 配薯蓉, 越橘莓蓉及干邑汁

or

GREEN RISOTTO Zucchini, French Beans, Kale, Asparagus, Rocket

素菜意大利燴飯 配意大利青瓜, 法邊豆, 羽衣甘藍, 露筍及火箭菜

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

LINGONBERRY CHOCOLATE TRUFFLE CAKE Fresh Raspberries

越橘莓朱古力蛋糕 配新鮮紅桑子

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

 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