

# SET LUNCH MENU

**CAESAR SALAD** *Romaine Lettuce, Bacon, Parmesan Cheese, Croutons, Caesar Dressing*

凱撒沙律 羅馬生菜、煙肉、巴馬芝士、麵包粒及凱撒沙律汁

or

**ROASTED PUMPKIN SOUP** *Sour Cream, Chives, Croutons* 


香烤南瓜湯 配酸忌廉，香蔥及脆麵包丁

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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**GRILLED SALMON FILLET** (+\$38) *Seasonal Vegetable, Morel Mushroom Sauce* 

香烤三文魚柳 配時令蔬菜及羊肚菌汁

or

**CARBONARA** *Smoked Ham, Bacon, Parma Ham Garlic, Onions, Parmesan*

卡邦尼意粉 煙燻火腿、煙肉、巴馬火腿、香蒜、洋蔥及巴馬臣芝士

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

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**APPLE CRUMBLE** *Vanilla Ice-cream*

蘋果金寶 配雲呢拿雪糕

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