

SET LUNCH MENU

Available on Monday to Friday (except Public Holidays), 12:00 nn to 2:30 pm

FINOS
Finland • Iceland • Norway • Denmark • Sweden

2 courses at \$178 per person

3 courses at \$238 per person

CHILLED GARLIC SHRIMP *Avocado, Dried Orange, Smoked Bell Pepper Sauce*

凍蒜蓉蝦 配牛油果 · 橙乾及煙燻甜椒汁

or

MIXED FRESH MUSHROOM SOUP *Herb Croutons* 

雜菌湯 配香草脆麵包粒

or

SALMON IN SIX WAYS *Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe (+\$38)* 

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) (+\$38)

BEETROOT RISOTTO *Rocket, Crushed Hazelnuts* 

紅甜菜頭意大利飯 配火箭菜及榛子碎

or

SLOW-ROASTED PORK CHOP *Fried Potatoes, Autumn Vegetables, Red Wine Sauce*

慢烤豬扒 配炒薯仔 · 秋色蔬菜及紅酒汁

or

PAN-FRIED SEABASS FILLET *Mashed Potatoes, Seasonal Vegetables, Crown Dill Sauce (+\$38)*

香煎鱸魚柳 配薯蓉 · 時令蔬菜及刁草汁 (+\$38)

RASPBERRY MOUSSE TART *Brownies, Cream Cheese Ice-Cream*

紅桑子慕絲撻 配布朗尼,忌廉芝士雪糕

or

'ALLERUM PRÄSTOST'—MILD CHEESE FROM SWEDEN 
Creamy & Rich Cow's Milk Cheese, Matured for 12 Months, Apricot Jam, Toasted Walnuts, Crackers

瑞典牛奶芝士 配杏桃果醬 · 烤合桃及餅乾

or

FRESH FRUITS AND BERRIES *Whipped Cream*

雜果鮮莓 配鮮忌廉

Asian Flavour

BONELESS HAINANESE CHICKEN RICE

Seasonal Vegetable, Cucumbers Slices, Radish Slices, serve with Vegetable Soup

去骨海南雞飯 時令蔬菜 · 青瓜及白蘿蔔配菜湯

\$158

All prices include gourmet coffee or tea per person
+ \$50 for a glass of our sommelier choice of white or red wine

Vegetarian /



Signature



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

BRUNCH MENU

Available on Saturday, Sunday and Public Holidays, 12:00 nn to 2:30 pm

C.Y.O.S

Create your own sandwiches with our signature salmons, cheeses and variety of freshest produce

從木板上挑選自己喜愛的食材 · 如 FINDS 的招牌三文魚、芝士、田園蔬果等

MIX & DIP

Mix it or dip it featuring smoked artichokes and mango salsa, Baltic herring and dill potatoes, gourmet green salad and cottage cheese

一系列仿野餐小吃讓您自由配搭: 煙燻北冰洋蝦與芒果沙律、醃希靈魚與刁草薯仔、新鮮田園沙律與茅屋芝士

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

Roasted Pork Chop 香烤豬扒

Roasted Black Angus 'Prime' Rib-Eye 香烤安格斯肉眼扒

Beetroot Risotto 紅甜菜頭意大利燴飯

House-Smoked Salmon Fillet 自家煙燻三文魚柳

Want More?

Dessert Selection! Gourmet Coffee or Tea

甜品精選及咖啡/茶

\$278 per person (minimum for 2 guests)

每位港幣 278 元 (最少 2 位起)

+\$150 for 2 hours free flow of selected wine and beer

另加港幣150元可享2小時免費無限添飲精選葡萄酒及啤酒

Vegetarian /



Signature



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