

THE NORDIC SET LUNCH 北歐美饌午餐

APPETISER 前菜



TOMATO & MOZZARELLA CHEESE 番茄及水牛芝士

Cherry Tomatoes, Mixed Salad Vegetables, Balsamic & Pesto Sauce

車厘茄、沙律菜、意大利香醋及意大利青醬

or 或

SLOW-COOKED CHICKEN CAESAR SALAD 慢煮雞肉凱撒沙律

Croutons, Parmigiano-Reggiano & Caesar Dressing

麵包粒、巴馬臣芝士及凱撒沙律醬

or 或

RICHELIEU CRUSHED Pâté with FOIE GRAS LAYER 法式凍批配鴨肝

Mixed Salad Vegetables & Extra Virgin Olive Oil

沙律菜及特級初榨橄欖油

(a supplement of HK\$38 另加港幣\$38)

or 或

SOUP OF THE DAY 是日精選餐湯

Parsley & Extra Virgin Olive Oil

洋芫茜及特級初榨橄欖油

MAIN COURSE 主菜

PASTA BOSCAIOLA WITH BACON 煙肉雜菌番茄忌廉意粉 \$128



(Vegetarian Option Available 可選擇素食)

Bacon, Mushrooms, Parmigiano-Reggiano & Creamy Tomato Sauce

煙肉、蘑菇、巴馬臣芝士及番茄忌廉醬

or 或

ROASTED CRISPY PORK BELLY 香烤脆皮豬腩肉 \$188

Golden Mashed Potatoes, Marinated Red Cabbage, Seasonal Vegetables & Homemade Gravy

黃金薯蓉、醃紅椰菜、時令蔬菜及自家製肉汁

or 或

SLOW-COOKED US BEEF SHORT RIBS 慢煮美國牛肋骨 \$228

Prime Vegetables, Black Truffle Mashed Potatoes & Red Wine Sauce

優質蔬菜、黑松露薯蓉及紅酒汁

(a supplement of HK\$98 to enjoy GRILLED US WAGYU BEEF STRIPLOIN (160g))

(另加港幣\$98即可享香烤美國SRF和牛西冷扒(160克))

or 或

COD FILLET POACHED WITH BAY LEAVES 香葉慢煮鱈魚柳 \$298

Cannellini Beans, Chorizo, Cherry Tomatoes & Spicy Tomato Sauce

白腰豆、西班牙辣肉腸、車厘茄及辣番茄醬

DRINK 飲品

COFFEE OR TEA 咖啡或茶

DESSERT 甜品

CAKE OF THE DAY 是日蛋糕

Please check with your server for more details 請向職員查詢供應款式

(a supplement of HK\$38 to enjoy dessert 另加港幣\$38即可享甜品)



Vegetarian 素食



The Luxe Manor



theluxemanorhk



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