

# FINOS

Finland • Iceland • Norway • Denmark • Sweden

## NORDIC SET LUNCH 北歐美饌午餐

### APPETISER 前菜

 **WILD MUSHROOM CREAM SOUP 野菌忌廉湯**

*Parsley & Extra Virgin Olive Oil*  
洋芫茜及特級初榨橄欖油

or 或

**GRILLED PORK NECK SALAD 香烤豬頸肉沙律**

*Roasted Pumpkin, Soft Boiled Egg & Orange Vinaigrette*  
烤南瓜、溫泉蛋及香橙油醋

or 或

**PAN-FRIED SHRIMP SALAD 香煎特色蝦沙律**

*Mandarin Orange, Zucchini, Ricotta Cheese & Aged Sherry Vinaigrette*  
柑橘、意大利青瓜、軟芝士及陳年雪梨油醋

or 或

 **AVOCADO TOAST 牛油果烤吐司**

*Avocado, Pickles, Dijon Mustard, Sour Dough & Extra Virgin Olive Oil*  
牛油果、醃酸菜、法國芥末、酸種麵包及特級初榨橄欖油

### MAIN COURSE 主菜

**PEPPERONI FETTUCCINE 意大利辣肉腸闊條麵 HK\$178**

*Pepperoni, Parmesan Cheese & Cream Sauce*  
意大利辣肉腸、巴馬臣芝士及忌廉白汁

or 或

 **SEASONAL VEGETABLES & MISO RISOTTO 時令蔬菜伴味噌意大利燴飯 HK\$178**

*Wild Mushroom, Asparagus, Parmesan Cheese & Toasted Walnuts*  
野菌、蘆筍、巴馬臣芝士及香烤核桃


or 或

**PAN-ROASTED SEABASS FILLET 香煎鱸魚柳 HK\$218**

*Golden Mashed Potatoes, Cherry Tomatoes, Asparagus & Thyme Cream Sauce*  
黃金薯蓉、車厘茄、蘆筍及百里香奶油醬

(a supplement of HK\$108 to enjoy COD FILLET POACHED WITH BAY LEAVES 另加 HK\$108 即可享香葉慢煮鱈魚柳)

or 或

 **SLOW-COOKED LAMB SHANK 慢煮羊小腿 HK\$268**

*Golden Mashed Potatoes, Ratatouille & Red Wine Sauce*  
黃金薯蓉、普羅旺斯雜燴及紅酒汁



### DRINK 飲品

COFFEE OR TEA 咖啡或茗茶

### DESSERT 甜品

**CLASSIC TIRAMISU 經典意大利芝士餅**

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

 **Signature 招牌菜 /  Vegetarian 素菜**

Subject to 10% Service Charge 另收取加一服務費

 The Luxe Manor

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