

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

NORDIC PLENTEOUS LUNCH

北歐豐盛午饌

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

ALL YOU CAN ENJOY APPETISERS 無限添加前菜

PORCINI MUSHROOM SOUP

牛肝菌蘑菇湯

Basil Crème 羅勒忌廉

OVEN-ROASTED PUMPKIN

烤焗南瓜

Grana Padano Dressing & Toasted Pumpkin Seeds 頂級巴馬臣芝士醬及烤南瓜籽

FRESHLY MARINATED CUCUMBERS & SHAVED FENNEL

新鮮醃製青瓜及茴香絲

Fresh Dill 新鮮刁草

KALE & QUINOA SALAD

羽衣甘藍藜麥沙律

Bell Peppers, Red Onion, Chickpeas, Raspberry Quinoa & Honey Mustard Dressing
甜椒、紅洋蔥、鷹嘴豆及紅莓藜麥配蜜糖芥末汁

BUTTER LETTUCE

牛油生菜

Tarragon Buttermilk Ranch Dressing 龍蒿白脫牛奶牧場沙律醬

BEETROOT & APPLE SALAD

甜菜頭蘋果沙律

Mayonnaise & Parsley 蛋黃醬及番茜

SALAMI & PARMA HAM

莎樂美腸及巴馬火腿

Rocket & Extra Virgin Olive Oil 火箭菜及特級初榨橄欖油

COLD-SMOKED SALMON TARTARE

冷燻三文魚他他

Sourdough Crisps 酸種麵包脆片

SLOW-COOKED NATURAL CHICKEN BREAST

慢煮天然雞胸

Lemon, Thyme & Smoked Olive Oil with Savoy & Red Cabbage Slaw
檸檬、百里香、煙燻橄欖油配皺葉椰菜及紫椰菜沙律

SAUTÉED MIXED MUSHROOMS

輕炒雜菌

White Truffle Oil, Fresh Parsley & Pine Nuts 白松露油、新鮮番茜及松子仁

POACHED ORGANIC EGG

有機水煮蛋

Bearnaise Sauce 法式伯那西醬

MAIN COURSES 主菜

 PORCINI & MOREL MUSHROOM RISOTTO

牛肝菌羊肚菌意大利燴飯

Winter Vegetables, Grana Padano & Roasted Hazelnuts
冬季蔬菜、帕達諾芝士及烤焗榛子

\$228

or 或

'KARELIAN STEW'

卡累利阿燴肉

Beef & Pork Stew in Bay Leaf Broth with Root Vegetables 月季葉慢燉牛肉、豬肉及根莖蔬菜
Mashed Potatoes & Pickled Cucumbers 薯蓉及醃漬青瓜

\$248

or 或

PAN-ROASTED SEA PERCH FILLET

香烤海鱸魚柳

Fingerling Potatoes, Sautéed Kale & Hollandaise Sauce 手指薯仔、輕炒羽衣甘藍及荷蘭醬

\$288

or 或

 8 HOURS SOUS VIDE CONFIT DUCK LEG

八小時低溫慢煮油封鴨腿

Mashed Potatoes, Vegetable Ragout & Homemade Gravy
薯蓉、燉雜菜及自家製肉汁

\$328

DESSERT 甜品

 DARK CHOCOLATE & HAZELNUT BROWNIE

黑朱古力及榛子布朗尼

Mövenpick Madagascar Vanilla Ice-cream | Mövenpick 馬達加斯加雲呢拿雪糕

+HK\$48

DRINK 飲品

COFFEE OR TEA

咖啡或茶

SELECTED SOFT DRINKS & CHILLED JUICES

精選汽水或冷凍果汁

+HK\$48

SELECTED WINE, BOTTLED BEERS & SPIRITS

精選葡萄酒、瓶裝啤酒或烈酒

+HK\$58



Signature 招牌菜



Vegetarian 素菜

Available from 12nn to 2:30pm 於中午12時至下午2時30分供應

Subject to a 10% service charge 另收取加一服務費