

SET LUNCH

STARTER 頭盤

CREAM OF BROCCOLI SOUP

西蘭花忌廉湯

&

FINNISH SHRIMP AND AVOCADO CAPERS SAUCE ON RYE BREAD

芬蘭蝦肉及牛油果酸豆醬伴黑麥包

a supplement of HK\$88 to indulge all-you-can-enjoy from all of the options below & a dessert
另加港幣\$88即可享無限量加添下列所有款式及甜品一客

ROASTED BEEF WITH POTATO SALAD ON RYE BREAD

香烤牛肉及薯仔沙律伴黑麥包

CREAMY SMOKED SALMON VOL-AU-VENT

香滑煙燻三文魚酥盒

🌿 MIXED GREEN WITH AGED SHERRY VINAIGRETTE

田園沙律伴陳年雪莉油醋汁

🌿 KALE WITH BLACK QUINOA

羽衣甘藍伴黑藜麥

MAIN COURSE 主菜

🌿 BEETROOT RISOTTO WITH ROASTED PRIME ROOT VEGETABLES 甜菜根意大利燴飯伴香烤根菜

Parsnip, Celeriac, Carrots, Toasted Walnuts & Danish Feta Cheese

白甘筍、芹菜、甘筍、烤核桃及丹麥山羊芝士

HK\$198

OR

PAN FRIED SNAPPER FILLET 香煎鯛魚柳

Fresh Snapper Fillet, Mashed Potatoes, Seasonal Vegetables, Lemon & Thyme Sauce

新鮮鯛魚柳、薯蓉、時令蔬菜、檸檬伴百里香汁

HK\$228

OR

ROASTED CANADIAN PORK RACK 香烤加拿大豬鞍扒

Mashed Potatoes, Seasonal Vegetables, Crushed Wild Lingonberries & Cognac Gravy

薯蓉、時令蔬菜、野生越橘莓蓉干邑肉汁

HK\$238

OR

GRILLED NATURAL US BEEF RIB-EYE STEAK 香燒美國純天然肉眼扒 (6 oz)

Prime Root Vegetables, Grilled Tomatoes & Red Wine Sauce

香烤根菜、烤番茄及紅酒汁

HK\$268

DESSERT 甜品

DESSERT OF THE DAY 是日甜品

Please check with our staff for details 請向職員查詢供應款式

(a supplement of HK\$48 需另加港幣\$48)

COFFEE OR TEA 咖啡或茶