

## THE NORDIC 3-COURSE SET LUNCH

### APPETISER 前菜

#### CREAMY ROASTED BEETROOT SOUP 香烤甜菜根湯

Crushed Hazelnuts, Crème Fraiche & Chives  
榛子粒、法式乳酪及香蔥

or 或

#### PRIME VEGETABLE & QUINOA SALAD 雜菜藜麥沙律

Organic Three Colour Quinoa, Chickpeas, Zucchini, French Beans, Cherry Tomatoes, Radish, Red Onions,  
Mixed Greens & Aged Sherry Vinaigrette  
有機三色藜麥、鷹嘴豆、意大利青瓜、法邊豆、車厘茄、蘿蔔、紅洋蔥、沙律菜及陳年雪莉油醋汁

*a supplement of HK\$48 for additional starter below 另加港幣\$48即可享下列選擇:*

#### WARM MUSHROOM TART 忌廉羊肚菌香菇撻

Creamed Morels & Shiitake Mushrooms in a Savoury Tart with Chervil Salad  
忌廉羊肚菌及香菇撻伴香芹沙律

or 或

#### SALMON PASTRAMI 煙燻三文魚

Salmon Fillet Seared with Fennel Seeds, Cucumber, Fennel & Sour Cream & Dill  
香燒三文魚柳伴茴香籽、青瓜、茴香及酸忌廉刁草

### MAIN COURSE 主菜

#### PAN-FRIED SEABASS FILLE 香煎鱸魚柳

Potato & Spinach Mash, Roasted Carrots & Smoked Trout Roe with Thyme & Lemon Sauce  
菠菜薯蓉、烤甘筍及煙燻鱒魚子醬伴百里香檸檬汁

or 或

#### WHITE & GREEN ASPARAGUS RISOTTO 白露筍青露筍意大利飯

Green Honey Beans, Cherry Tomatoes, Danish Feta Cheese & Rockets  
蜜糖青豆、車厘茄、丹麥山羊芝士及火箭菜

or 或

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

Parsnip Puree, Green Asparagus, Roasted Tomatoes & Chef's Mustard & Red Wine Sauce  
白甘筍蓉、青露筍、烤番茄及廚師芥末紅酒汁  
(a supplement of HK\$78 需另加港幣\$78)

### DESSERT OR DRINKS 甜品或飲品

#### CAKE OF THE DAY 是日蛋糕

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

or 或

#### COFFEE OR TEA 咖啡或茗茶

(a supplement of HK\$38 to enjoy both dessert and drink 另加港幣\$38即可享甜品及飲品)

**HK\$198**  
Per Person

 Vegetarian 素菜