

Signature Set Lunch

精選午市套餐

Appetiser 前菜

Oyster

Raw seasonal oysters, mignonette sauce, lemon

時令生蠔配紅蔥醋汁及檸檬

or 或

(V) Leeks mimosa

Poached baby leeks, egg white and yolk, capers, shallots, herb vinaigrette

水煮大蔥配蛋白、蛋黃、水瓜柳、紅蔥及香草油醋汁

or 或

(B) Vitello tonnato

Rare veal loin, preserved lemon, rocket, caper berries, sweet garlic,

parsley, tuna and smoked anchovy sauce

生牛仔肉薄片配檸檬、火箭菜、水瓜柳、大蒜、番茜、吞拿魚及煙燻鯷魚醬

or 或

(V, N) Celeriac velouté

Creamy celeriac soup, pickled walnuts, croutons, chives

芹菜根湯配醃合桃、麵包粒及細香蔥

or 或

(V, N) Beetroot

Beetroot, hazelnut dip, kale crisps, Parmesan

紅菜頭配榛子醬、羽衣甘藍脆片及巴馬臣芝士

Main course 主菜

(P) Cassoulet

Haricot beans, Toulouse and Morteau sausages,

duck confit, pork belly, breadcrumbs

法式慢煮鴨肉鍋配扁豆、香腸、五花肉及麵包糠

or 或

Smoked haddock quiche

Smoked haddock and spring onion quiche, shallots, Parmesan,

rocket salad, Parmesan foam

煙燻鱈魚香蔥蛋餅、紅蔥、巴馬臣芝士、火箭菜沙律及芝士泡沫

or 或

(V) Jerusalem artichoke risotto

Aged Carnaroli rice, Jerusalem artichoke purée, Parmesan cheese

意大利燴飯配菊芋蓉及巴馬臣芝士

or 或

(B) Steak au poivre

Rare, grilled hanger steak, French fries, peppercorn sauce,

mixed leaves and greens

黑椒牛柳配炸薯條及沙律

or 或

Romaine salad

Grilled-butter poached chicken thigh, romaine leaves, crème fraîche dressing,

pickled shallots, spring onions, shallots, chives, chervil, lemon, lime

羅馬生菜沙律配烤雞腿肉及法式酸忌廉醬

(V) Dessert 甜品

Crème brûlée

Passionfruit custard, glazed sugar
法式焦糖燉蛋配熱情果醬及糖霜
or 或

Cheesecake

Quince and vanilla cheesecake
榲桲雲呢拿芝士蛋糕
or 或

(N) Éclair

Hazelnut and chocolate éclair
榛子朱古力泡芙
or 或

Fruit

A selection of seasonal fruits
時令水果拼盤
or 或

Cheese

A selection of seasonal cheeses, grapes, celery, oat cakes
精選芝士拼盤配葡萄、芹菜及燕麥餅

Three courses at HK\$588 per person
三道菜午餐每位HK\$588

(V) Vegetarian 素食 **(P)** Contains pork 豬肉
(B) Contains Beef 牛肉 **(N)** Contains Nuts 果仁

Subject to 10% service charge 另加一服務費