

SHABBY CHIC SATURDAY SET LUNCH

周六復古風午餐

Appetiser 前菜

Oysters Rockefeller

Ebisu oyster baked with spinach, garlic, shallot, breadcrumbs, aged Parmesan, Comté
菠菜芝士焗蠔

or 或

Gravadlax

House-cured salmon, cornichons, potato salad, honey mustard, dill dressing
醃三文魚配酸青瓜、薯仔沙律、蜜糖芥末及刁草醬

or 或

^B Steak tartare

Polmard beef, classical accompaniment
牛肉他他配紅蔥、水瓜柳、酸青瓜、煙燻鯉魚及番茜

or 或

^V Asparagus

Grilled asparagus, brown butter Hollandaise
烤蘆筍配法式荷蘭醬

or 或

^V Burrata

Olive oil, grilled toast, 3g of white truffles
軟水牛芝士配多士及白松露3克

(A supplement of HK\$300 另加\$300)

or 或

Seafood platter

A selection of seasonal shellfish, crustaceans, marinated fish
精選時令海鮮拼盤

(A supplement of HK\$800 for two persons 供兩位享用，另加HK\$800)

or 或

Caviar

100g Kristal caviar, egg white, egg yolk, shallot, crème fraiche, warm buckwheat blinis
Kristal魚子醬100克配蛋白、蛋黃、乾蔥、法式酸忌廉及蕎麥薄餅

(A supplement of HK\$1,800 for two persons 供兩位享用，另加HK\$1,800)

Main course 主菜

Fish burger

Panko-crusted sole fillet, cheddar cheese, minted mushy peas, tartar sauce, steamed potato bun, French fries, mixed greens and herbs, lemon

酥炸魚柳漢堡配芝士、薄荷青豆蓉、他他醬、炸薯條、沙律及檸檬

or 或

^{B P} Bacon and cheese burger

5 oz house-made coarse ground beef patty, cheddar cheese, smoked streaky bacon, caramelised onions, sliced gherkin, toasted potato bun, French fries, mixed greens and herbs

5安士牛肉漢堡配芝士、煙肉、洋蔥、酸青瓜、炸薯條及沙律

(A supplement of HK\$198 for adding a 100g pan-seared foie gras

另加HK\$198享用香煎鴨肝 100克)

or 或

Beef dip au jus

Braised beef short-rib, mustard and oyster mayo, button mushrooms, caramelised onions, aged Comté, grilled sourdough, sweet and sour gherkin, French fries,

mixed greens and herbs

燴牛肉三文治配芥末及蠔特調蛋黃醬、蘑菇、焦糖洋蔥、康堤芝士、酸青瓜、炸薯條及沙律

or 或

Lobster roll

Poached lobster, yuzu kosho mayonnaise, toasted brioche, French fries,
mixed greens and herbs
龍蝦軟包配炸薯條及沙律

(A supplement of HK\$200 另加HK\$200)

or 或

Lobster roll Cardinal

Poached lobster, mushrooms, Cardinal sauce, black truffles, toasted brioche, French fries
with truffle mayonnaise, mixed greens and herbs, truffle vinaigrette

黑松露龍蝦軟包配蘑菇、龍蝦汁、炸薯條及黑松露蛋黃醬、沙律及黑松露油醋汁

(A supplement of HK\$500 另加HK\$500)

or 或

^B Sweetbread burger

Roasted veal sweetbread, braised morels and honey peas, black truffles and roasted garlic,
toasted potato bun, truffle French fries, mixed greens and herbs, truffle vinaigrette

小牛胸線漢堡配羊肚菌及蜜糖豆、黑松露蒜蓉、黑松露炸薯條、沙律及黑松露油醋汁

(A supplement of HK\$500 另加HK\$500)

or 或

^V Impossible burger

Impossible burger, cheddar cheese, caramelised onions, sliced gherkin,
toasted potato bun, French fries, mixed greens and herbs

植物肉漢堡配芝士、洋蔥、酸青瓜、炸薯條及沙律

Dessert 甜品

^{V N} Calamansi meringue pie

Calamansi curd, meringue

柑橘蛋白批

or 或

^{V N} Banoffee pie

Banana, whipped cream, toffee

拖肥香蕉批

or 或

^{V N} Mud pie

White, milk and dark chocolate

三重朱古力批

Three courses with unlimited serving of selected red and white wines,
juices, soft drinks and cocktails at HK\$798 per person

三道菜午餐連任飲指定紅白餐酒、果汁、汽水及雞尾酒每位HK\$798

Three courses with bottomless champagne, selected red and white wines,
juices, soft drinks and cocktails:

三道菜午餐連無限供應精選香檳、指定紅白餐酒、果汁、汽水及雞尾酒：

Selected champagne 精選香檳

Per person 每位

Veuve Clicquot Brut 法國凱歌皇牌香檳

HK\$ 888

Ruinart Blanc de Blancs, Brut 法國匯雅白中白香檳

HK\$ 1,588

Krug, Grande Cuvée, Brut 法國庫克香檳

HK\$ 2,688

^B Contains beef 含牛肉

^G Gluten free 無麩質

^N Contains nuts 含果仁

^P Contains pork 含豬肉

^V Vegetarian 素食

Subject to 10% service charge 另加一服務費