

# SHABBY CHIC SATURDAY SET LUNCH

## 周六復古風午餐

### Appetisers 前菜

#### Oysters Rockefeller

Ebisu oysters, spinach, garlic, shallots, breadcrumbs, aged Parmesan, Comté  
菠菜芝士焗蠔

or 或

#### Gravadlax

House-cured salmon, honey mustard, dill dressing, cornichons, potato salad  
蜜糖芥菜香草三文魚配酸青瓜及薯仔沙律

or 或

#### Steak tartar

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

or 或

#### Tuna tartar

Raw tuna, avocado, sesame, ginger, cucumber, green onions, garlic, lime  
吞拿魚他他配牛油果、芝麻、薑、青瓜、蔥、大蒜及青檸

or 或

#### Burrata

Olive oil, grilled toast, 6g black truffles  
軟水牛芝士配烤多士及6克黑松露

(A supplement of HK\$300 另加HK\$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 courses 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

#### Steak sandwich

Grilled boneless ribeye steak, garlic cheese bread, French fries, mixed greens and herb  
烤無骨肉眼三文治配蒜蓉、芝士、炸薯條及沙律

(A supplement of HK\$200 另加HK\$200)

or 或

## Main courses 主菜

### 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

### <sup>P</sup> Chicken burger

Fried chicken thigh, onion purée, shallots, spring onions, garlic, Beaufort cheese,  
smoked streaky bacon, mayonnaise, toasted potato bun, French fries, mixed greens and herbs  
炸雞腿漢堡配洋蔥蓉、紅蔥、香蔥、蒜蓉、芝士、煙肉、蛋黃醬、炸薯條及沙律

or 或

### <sup>B</sup> 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\$200 另加HK\$200)

or 或

### <sup>V</sup> 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

### <sup>V N</sup> Yuzu meringue pie

Yuzu curd, meringue

柚子蛋白批

or 或

### <sup>V N</sup> Banoffee pie

Banana, whipped cream, toffee

拖肥香蕉批

or 或

### <sup>V N</sup> Mud pie

White, milk and dark chocolate

三重朱古力批

or 或

Fruit

A selection of chilled seasonal fruits

時令水果拼盤

(A supplement of HK\$70 另加HK\$70)

Three courses at HK\$598 per person

三道菜午餐每位HK\$598

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

三道菜午餐連任飲指定紅白餐酒、馬丁尼雞尾酒、果汁及汽水每位HK\$798

Three courses with bottomless champagne, house red and white wines,  
selected beer and Cheeky Martini:

三道菜午餐連無限供應精選香檳、指定紅白餐酒、啤酒及馬丁尼雞尾酒：

### 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

<sup>B</sup> Contains beef 含牛肉

<sup>G</sup> Gluten free 無麩質

<sup>N</sup> Contains nuts 含果仁

<sup>P</sup> Contains pork 含豬肉

<sup>V</sup> Vegetarian 素食

Subject to 10% service charge 另加一服務費