

# Signature Set Lunch

## 精選午市套餐

### Appetisers 前菜

#### Oysters

Freshly shucked, mignonette sauce, lemon  
時令生蠔配紅酒醋汁及檸檬

or 或

#### (V) Vegetable bruschetta

Seasonal vegetables, grilled pain de mie, creamed burrata, mixed greens and herbs  
意式水牛芝士雜菜多士伴沙律

or 或

#### (B) Bone marrow

Roasted bone marrow, salad of parsley, shallot, caper berries,  
preserved lemon, toasted brioche  
烤牛骨髓配番茜沙律、乾蔥、水瓜柳、醃檸檬及多士

or 或

#### (P) Charcuterie

A selection of cured meats, grilled toast, mustard, cornichons  
凍肉拼盤配多士、芥末及酸青瓜

or 或

#### Prawn cocktail

Poached prawns, avocado purée, gem lettuce, Marie Rose sauce, lemon  
大蝦牛油果蓉生菜沙律

### Main courses 主菜

#### (P) Tart

Puff pastry base, Dijon béchamel sauce, black pudding, escargots, shallot, rocket salad  
法式酥皮焗田螺配血腸、乾蔥及火箭菜沙律

or 或

#### Omelette Arnold Bennett

Open-faced omelette, smoked haddock, Hollandaise sauce, mixed greens and herbs  
煙燻黑線鱈魚奄列配荷蘭醬及沙律

or 或

#### (N)(V) Pesto pasta

Rigatoni with pesto alla Genovese, basil, pine nuts, aged parmesan  
羅勒青醬配粗管通粉、松子及巴馬臣芝士

or 或

#### (P) Chicken Caesar salad

Butter poached chicken breast, romaine lettuce, smoked anchovies,  
brioche croutons, aged parmesan, crispy streaky bacon  
雞肉凱撒沙律

or 或

#### Salmon

Confit salmon, grilled romaine heart, seasonal mushrooms,  
semi-dried tomatoes, bois boudran sauce  
油封三文魚配烤羅馬生菜、蘑菇、風乾番茄及番茄醬

**(V) Desserts 甜品**

**Crème brûlée**

Rich custard base, caramelized sugar  
法式焦糖燉蛋

or 或

**(N) Paris-Brest**

Choux pastry, hazelnut cream  
榛子忌廉泡芙

or 或

**(N) Tart**

Lemon tart, crème fraîche sorbet  
檸檬撻配法式酸忌廉雪葩

or 或

**Fruits**

Seasonal fruits  
時令鮮果碟

or 或

**Selection of cheeses**

Grapes, celery, oat cakes  
精選芝士配葡萄、芹菜及燕麥餅

Three courses at HK\$488 per person

Three courses with a glass of selected house red or white wine at HK\$538 per person

三道菜午餐每位HK\$488

三道菜午餐配精選紅酒或白酒一杯每位HK\$538

**(V)** Vegetarian 素食 **(P)** Contains pork 含豬肉  
**(B)** Contains beef 含牛肉 **(N)** Contains nuts 含果仁

Subject to 10% service charge 另加一服務費