LUNCH & DINNER SPECIALS
午餐及晚餐精選

STARTERS 前菜

Wild Mushroom Creamy Soup
Chestnut, Mushroom, Truffle, Croutons
野菌忌廉湯配甘栗、野菌、黑松露、香脆麵包粒

Or

Pan-Seared Tiger Prawn
Pumpkin Confit, Seeds, Green Curry Cream, Chervil
香煎虎蝦配油封南瓜、南瓜籽、青咖喱忌廉及法國細葉芹

Or

Hokkaido Scallop Ceviche
Fennel, Orange, Artichoke, Celery, Yuzu Pepper, Citrus Dressing
意式醃漬北海道帶子配茴香、香橙、雅枝竹、西芹、柚子胡椒及柑橘沙律汁

MAINS 主菜

Duck Confit
Sweet Chestnuts, Maitake, Brussels Sprouts, Bacon, Madeira Cream Sauce
法式油封鴨腿配香甜甘栗、舞茸菌、椰菜仔、煙肉，伴馬德拉忌廉汁

Or

Roasted Beef Tenderloin
Root Vegetables, Potato Wedges, Smoked Paprika, Grain Mustard Cream
香烤牛柳配雜菜、薯角、煙燻紅椒粉，伴法式芥末忌廉汁

Or

Speckled Blue Grouper Fillet
Clam, Spiced Chickpeas, Semi-Dried Cherry Tomato, Cider & Clotted Cream Sauce
香煎藍瓜子星斑柳配蜆肉、香料鷹嘴豆、半風乾車厘茄，伴蘋果酒忌廉汁

DESSERTS 甜品

Black Forest
Cherry Compote, Kirsch Ice Cream
經典黑森林蛋糕配車厘子果醬及櫻桃白蘭地雪糕

Or

Mandarin Trifle
Gingerbread, Cassis Ice Cream
柑橘聖誕松露杯配薑餅及黑加侖子雪糕

Coffee, Tea or Soft Drink
咖啡、茶或汽水

Dairy Free *Gluten Free* *Nut Free* *Halal* *Cage Free Egg*
Vegetarian *Vegan* *Organic* *Healthy* *Lactose Free*

2-COURSE SET 568 | 3-COURSE SET 668

Please inform your server of any food-related allergies.
Prices are in Hong Kong dollars and subject to a 10% service charge.
Where available, our ingredients are from local and sustainable sources.

如對任何食物有過敏反應，請與餐廳款待員聯絡。
價格以港幣計算，另加一服務費。
我們的食材均盡量取自本地及可持續發展之來源。