

DÉJEUNER MENU

· LES ENTREÉS ·

Pâté en croûte

Duck foie gras, chicken, pickled mushroom

Jerusalem artichoke soup

'Monarch' celeriac, hazelnut, candied lemon

· LES PLATS PRINCIPAUX ·

Roasted scallops

Horseradish butter, pot-au-feu broth

Pan seared salmon

Mashed ratte potato, seaweed butter, Genevoise sauce

Roasted yellow Ping Yuen chicken

Vegetables, fruits casserole, verjuice jus

Lamb navarin

Spring vegetables, chervil herb

Vegetables pot-au-feu

Mushroom, broth

· LES DESSERTS ·

Chocolate tart

Guanaja 70%, bergamot sorbet

Kiwi

Granny Smith espuma, shiso, yogurt ice cream

2-course \$668 | 3-course \$788



Dairy Free



Gluten Free



Fat Free



Vegan



Vegetarian



Healthy

Prices are in Hong Kong Dollars and subject to 10% service charge