

# LUNCH & DINNER SPECIALS

## 午餐及晚餐精選

16 – 30 October 2025

### STARTER

Codfish Chowder

*Mushroom, Onion, Carrot, Leek, Parsley*

鱈魚周打蘑菇忌廉湯

Or

Wild Mushroom and Duck Confit Toast 

*Poached Cage Free Egg, Baby Spinach, Candied Walnut,*

*Black Truffle Dressing*

野菌油封鴨多士伴水煮蛋菠菜合桃配黑松露汁

Or

Vietnamese Sugarcane Shrimp

*Red Curry, Lemongrass, Classic Vietnamese Dipping Sauce*

越式香茅蔗蝦配越式蘸醬

### MAIN

Gyu Don  

*Thin Sliced Beef, Onion, Pickled Ginger, Steamed Rice, Miso Soup*

日式牛肉飯

Or

Organic Salmon Fillet  

*Grilled, Roasted Pointed Cabbage, Fennel Salad, Salsa Verde*

香煎三文魚柳伴烤尖椰菜苗香沙律配墨西哥青醬

Or

Wok-fried Iberico Pork Chop  

*Dried Tangerine Peel, Red Onion, Chin Kiang Vinegar, Steamed Rice*

鎮江醋炒黑毛豬扒配香苗白飯

### DESSERT

Caramel and Pear Mille-feuille 

*Cinnamon Ice Cream*

焦糖香梨法式千層酥伴玉桂雪糕

Or

Bread and Butter Pudding 

*Dark Rum, Vanilla Ice Cream*

黑蘭姆酒牛油麵包布丁伴雲尼拿雪糕

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 488 | 3-COURSE SET 588

Please inform your server of any food-related allergies.

Prices are in Hong Kong dollars and subject 10% service charge.

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。