

LONG LUNCH SATURDAYS & HOLIDAYS

2-COURSES \$308 | 3-COURSES \$358 (starter, main & dessert)

3-COURSES + CHEESE \$428 (min. 2 guests for cheese) | MATCHED MOCKTAILS WITH LUNCH +\$150 PER HEAD

STARTER 前菜

Smoked Buratta
煙燻Buratta水牛芝士

raddichio, pomegranate & salmon caviar
紅菊苣、石榴、三文魚魚子醬

Burnt Eggplant Soup
燒茄子湯

pickled eggplant & mint (v)
醃漬茄子、薄荷

Beef Tartare
生牛肉他他

egg yolk jam, horseradish & baby gem lettuce
蛋黃沾醬、辣根、迷你生菜

Hamachi Ceviche (+20)
檸汁醃油甘魚刺身 (+20)

'Leche de Tigre' dressing, pomelo & rice cracker
柚子、脆米餅

Mocktail match: 'BURNT BY MODERN ART'
Seedlip Grove 42, Cranberry, Burnt Orange (NA)

MAIN 主菜

Hokkaido Scallop (+30)
北海道帶子 (+30)

jerusalem artichoke & preserved lemon
雅枝竹、醃漬檸檬

Wagyu Bavette (+50)
和牛腰腹肉 (+50)

confit portobello mushroom & green mojo sauce
油封大蘑菇、青醬汁

Carrot Pappardelle
甘筍寬條麵

celeriac & Mimolette cheese (v)
芹菜、Mimolette芝士

Confit Chicken Leg
油封雞腿

roquette purée & preserved olive dressing
芝麻菜蓉、醃漬橄欖醬

Mocktail match: 'ASPIRATION'
Roasted Pineapple, Pandan, Soda (NA)

DESSERT 甜品

Spiced Glazed Fig 糖漬無花果	<i>tarragon & vanilla ice cream</i> 龍蒿、雲尼拿雪糕
Black Rice Ice Cream 黑米雪糕	<i>coconut ganache & poached peach</i> 椰子朱古力醬、煮桃
Cannoli 意式香炸甜卷	<i>whipped Ricotta & pistachio</i> Ricotta軟芝士、開心果
Hue Cake (+20) Hue蛋糕 (+20)	<i>slice of cake from the trolley</i> 甜品餐車精選蛋糕 (每塊)

Mocktail match: 'Opaque'

Yakult, Cantaloupe Melon, Vanilla (NA)

CHEESE 芝士

Seasonal Cheese Platter for Two 精選芝士	<i>spiced pear puree & sourdough crisp</i> 啤梨蓉和香脆酸種麵包
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TEA

45

Traditional European Teas

English Breakfast, Earl Green, Orange Root Ceylon

Chinese Tea

Lomg Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

Fruit & Herbal Teas

*Blue Muffin Rooibos, Persimmon Peach, Hot lemon Water,
Peppermint, Chamomile, Lemongrass Ginger*

COFFEE

Espresso	35	Hot Chocolate, Mocha	50
Americano, Double Espresso	40		
Cappuccino, Macchiato	45	Iced + 5	Soy Milk + 5
Flat White, Latte	45		