

WEEKDAY SET LUNCH

MONDAY-FRIDAY | 2-COURSES \$268 | 3-COURSES \$318

STARTER 前菜

Smoked Buratta 煙燻Buratta水牛芝士	<i>raddichio, pomegranate & salmon caviar</i> 紅菊苣、石榴、三文魚魚子醬
Burnt Eggplant Soup 燒茄子湯	<i>pickled eggplant & mint (v)</i> 醃漬茄子、薄荷
Beef Tartare 生牛肉他他	<i>egg yolk jam, horseradish & baby gem lettuce</i> 蛋黃沾醬、辣根、迷你生菜
Hamachi Ceviche (+20) 檸汁醃油甘魚刺身 (+20)	<i>'Leche de Tigre' dressing, pomelo & rice cracker</i> 柚子、脆米餅

MAIN 主菜

Hokkaido Scallop (+30) 北海道帶子 (+30)	<i>jerusalem artichoke & preserved lemon</i> 雅枝竹、醃漬檸檬
Wagyu Bavette (+50) 和牛腰腹肉 (+50)	<i>confit portobello mushroom & green mojo sauce</i> 油封大蘑菇、青醬汁
Carrot Pappardelle 甘筍寬條麵	<i>celeriac & Mimolette cheese (v)</i> 芹菜、Mimolette芝士
Confit Chicken Leg 油封雞腿	<i>roquette purée & preserved olive dressing</i> 芝麻菜蓉、醃漬橄欖醬

DRINKS 飲料

Mocktails of the Month (+60)

The Garden: Seedlip Garden 108, Sugarsnap, Thai Basil, Tonic
Aspiration: Roasted Pineapple, Pandan, Soda

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DESSERT 甜品

Spiced Glazed Fig
糖漬無花果

tarragon & vanilla ice cream
龍蒿、雲尼拿雪糕

Black Rice Ice Cream
黑米雪糕

coconut ganache & poached peach
椰子朱古力醬、煮桃

Cannoli
意式香炸甜卷

whipped Ricotta & pistachio
Ricotta軟芝士、開心果

Hue Cake (+20)
Hue蛋糕 (+20)

slice of cake from the trolley
甜品餐車精選蛋糕 (每塊)

DRINKS 飲料

Coffee /Tea (+35)
咖啡或茶(+35)

TEA

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, Lemon Ginger

COFFEE

Espresso

Americano, Double Espresso

Cappuccino, Macchiato

Flat White, Latte

Hot Chocolate, Mocha Chocolate

Iced + 5 Soy Milk + 5