

WEEKDAY SET LUNCH

MONDAY-FRIDAY | 2-COURSES \$268

3-COURSES \$318 (STARTER, MAIN & DESSERT)

4-COURSE \$418 (STARTER, MAIN, DESSERT & CHEESE)

STARTER 前菜

Almond and melon gazpacho with green grapes

杏仁、蜜瓜西班牙凍湯、青提子

burrata with fennel, pistachio dukkah, cucumber, mint & parsley

水牛忌廉芝士、茴香、開心果碎、青瓜、薄荷、歐芹

Salt fish croquette with cauliflower & chorizo

鹹魚炸丸子、椰菜花、墨西哥辣肉腸

Beef tartare with egg yolk jam, horseradish & baby gem lettuce (+30)

牛肉他他、蛋黃沾醬、辣根、迷你生菜

MAIN 主菜

Market Fish With Oyster Cream, Kohlrabi & Bottarga

鮮海魚、生蠔忌廉、球莖甘藍、烏魚子

Pork belly With zucchini salad, pine nuts & currants

豬腩肉、翠玉瓜沙律、松子仁、黑醋栗

Ricotta agnolotti with corn, buckwheat & Mimolette

意大利水牛芝士雲吞、粟米、蕎麥、Mimolette芝士

Beef cheek with caramelised cauliflower puree & watercress salad

牛臉頰、焦糖椰菜花蓉、西洋菜沙律

wagyu bavette with harissa & grilled indian lettuce (+50)

和牛側腹肉、HARISSA 香料辣醬、烤印度生菜 + 50

DESSERT 甜品

Frozen blood orange curd with cherry compote
血橙凍凝乳、糖漬車厘子

Chocolate delice with salted miso caramel, peanuts & banana cream
朱古力鮮忌廉、煮梨、榛子

Hue Cake (+20)
slice of cake from the trolley
甜品餐車精選蛋糕 (每塊)

CHEESE 芝士

Seasonal cheese plate for one person (+60 to replace dessert) 精選芝士
Choice of two cheese, sourdough crisp with pear and walnut puree
芝士、酸種脆麵包、啤梨、核桃蓉

DRINKS 飲料

Coffee Tea (+40)
咖啡或茶(+40)

TEA

Traditional European Teas

English Breakfast, Earl Green, Orange Root Ceylon

Chinese Tea

Long 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