

WEEKDAY SET LUNCH

MONDAY-FRIDAY | 2-COURSES \$268 3-COURSES \$318 (STARTER, MAIN & DESSERT)
4-COURSE \$418 (STARTER, MAIN, DESSERT & CHEESE)

STARTER 前菜

Chilled cucumber & melon soup | crustacean oil & mint
青瓜及蜜瓜凍湯、海鮮油、薄荷

White fish tartare | green mango, avocado, cashew & rice cracker
海魚他他、青芒果、牛油果、腰果、脆米餅

Burrata | braised peppers & sourdough croutons
慢煮辣椒配水牛忌廉芝士、酸種麵包脆粒

Pork croquettes | caper mayonnaise & onion oil
豬肉炸丸子、酸豆蛋黃醬、洋蔥油

Beef tartare | 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

Pork belly | spinach and anchovy puree, braised mustard leaf
豬腩肉、菠菜、鯷魚蓉、慢煮芥菜葉

Hamachi | coconut & cauliflower puree, chimichuri & charred cucumber
油甘魚、椰子、椰菜花蓉、阿根廷青醬、燒青瓜

Wagyu flank | brussels sprouts & miso puree, roasted brussels & shiso (+50)
和牛牛腹肉、球芽甘藍、味噌醬、燒椰菜、紫蘇

Beef cheek | caramelised cauliflower puree & watercress salad
牛面頰肉、烤椰菜花蓉、西洋菜沙律

Ricotta ravioli | sweet corn, pandan cream & smoked macadamia
意式芝士雲吞、甜粟米、班蘭忌廉、煙燻果仁

All prices subject to 10% service charge

DESSERT 甜品

Flan de Leche With Soy Caramel
焦糖布甸、大豆焦糖

Frozen Blood Orange Curd With Matcha Cream & Pistachio
血橙凍凝乳、抹茶忌廉、開心果

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)
精選芝士拼盆
Choice of two cheese, sourdough crisp with pear and walnut puree
自選2款芝士、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