

# NOVEMBER 2020 WEEKDAY SET LUNCH

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

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

## STARTER 前菜

**Creamed celeriac soup | smoked chestnuts, parsley oil**

忌廉芹菜湯、煙燻栗子、歐芹油

**Raw Hamachi | green mango, avocado, cashew, rice cracker**

油甘魚刺身、青芒果、牛油果、腰果、脆米餅

**Burrata | apple, garlic crouton, roquette salad**

水牛忌廉芝士、蘋果、蒜香麵包脆粒、火箭菜沙律

**Pork croquette | caper mayonnaise, onion oil**

豬肉炸丸子、酸豆蛋黃醬、洋蔥油

**Beef tartare | egg yolk jam, horseradish & beetroot Remoulade (supplement +30)**

牛肉他他、蛋黃沾醬、辣根、紅菜頭蛋黃醬

## MAIN 主菜

**Pork belly | coconut & cauliflower puree, Chimichurri, charred cucumber**

豬腩肉、椰子椰菜花蓉、阿根廷青醬、燒青瓜

**Market fish | Harissa, creamed eggplant & mint**

新鮮海魚、Harissa香料辣醬、忌廉茄子、薄荷

**Wagyu flank | tomato jam, Hasselback potatoes (supplement +50)**

和牛牛腹肉、蕃茄沾醬、焗薯

**Beef cheek | caramelised cauliflower puree, watercress salad**

牛面頰肉、烤椰菜花蓉、西洋菜沙律

**Ricotta dumpling | Jerusalem artichokes, macadamia**

意式雲吞、雅枝竹、果仁

All prices subject to 10% service charge

## DESSERT 甜品

**Nut financier | almonds, walnuts & hazelnuts, mint ice cream & chocolate sauce**

法式杏仁蛋糕、杏仁、核桃、榛子、薄荷雪糕、朱古力醬

**Whipped cheese cake | poached lavender honey**

芝士蛋糕、薰衣草蜜糖

Hue cake (supplement +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 (supplement +60 to replace dessert)**

精選芝士

*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*