

JANUARY 2021 WEEKDAY SET LUNCH

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

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

STARTER 前菜

Spiced carrot soup | sour cream & honey

香料甘筍湯、酸忌廉、蜜糖

Burrata | raw zucchini, pine nuts & sesame dressing

布拉塔水牛忌廉芝士、生意大利青瓜、松子、芝麻醬汁

Pork & Pistachio Terrine | pickles

豬肉開心果肉凍、酸青瓜

Beef tartare | egg yolk jam, horseradish & romaine lettuce *(supplement +30)*

牛肉他他、蛋黃沾醬、辣根、羅馬生菜

MAIN 主菜

Grilled Pork Loin | cauliflower puree, blue berries & shiitake

豬柳、椰菜花蓉、藍莓、冬菇

Sawara | watercress dashi & celtuce

鱈魚、西洋菜高湯、萵筍

O'conner grass fed Striploin | pepper cream sauce & potato terrine *(supplement +50)*

澳洲 O'Conner 草飼西冷牛排、黑椒忌廉汁、千層馬鈴薯塊

Buffalo Ricotta Dumplings | Jerusalem artichokes, smoked hazelnuts

水牛芝士雲吞、雅枝竹、煙燻榛子

All prices subject to 10% service charge

DESSERT 甜品

Vanilla Ice cream | berries & white chocolate ganache

雲尼拿雪糕、雜莓、軟心白朱古力醬

Cherry Friand | whipped cheese cake & cherry compote

車厘子軟芝士杏仁蛋糕、車厘子果醬

Hue cake slice of cake from the trolley (*supplement +20*)

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、酸種脆片、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

All prices subject to 10% service charge