

WEEKDAY SET LUNCH

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

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

STARTER 前菜

Cauliflower Soup | Smoked Eel Oil

椰菜花湯、煙燻鰻魚油

Burrata | Pickled Eggplant, Apple & Roquette (v)

布拉塔芝士、醃茄子、蘋果、火箭菜沙律

Grilled Beetroot Salad | Shiso & Smoked Yoghurt (v)

烤紅菜頭沙律、紫蘇、煙燻乳酪

Beef Tartare | Romaine Lettuce, Egg Yolk Jam & Horseradish (supplement +30)

生和牛肉他他、羅馬生菜、蛋黃沾醬、辣根

MAIN 主菜

Confit French Chicken Leg | Spiced Cous Cous & Harissa

油封法國雞腿、香料古斯米、Harissa 香料醬

Grilled Japanese Pork Loin | Smoked Lentils & Carrot Purée

日本豬柳、煙燻扁豆、甘筍蓉

Wagyu Flank Steak | Cream Pepper Sauce & Potato Terrine (supplement +50)

和牛腹肉牛排、忌廉黑椒汁、千層馬鈴薯塊

Baked Eggplant | Tomato, Cumin, Coriander, Cinnamon, Raisin & Herb (v)

烤茄子、番茄、孜然、芫荽、肉桂、提子乾、香草

Sawara | Asparagus & Smoked Herring Sauce

鯖魚、蘆筍、煙燻鯡魚醬

All prices subject to 10% service charge

DESSERT 甜品

Hazelnut Dacquoise | Chocolate Ganache & Salted Caramel Ice cream

榛子蛋白脆餅、軟心朱古力醬、鹽味焦糖雪糕

Red Berry Choux Puff | Vanilla Custard Cream

紅莓泡芙、雲尼拿吉士忌廉

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, Lemongrass 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