

WEEKDAY SET LUNCH

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

STARTER 前菜

Butternut & Sweet Potato | Potato Crumbs & Mascarpone Cheese Salad (v)

南瓜、甜薯、薯仔、Mascarpone 芝士沙律

Burrata | Strawberry, Charred Avocado, Basil, Pine Nut & Lemon Honey Dressing (v)

Burrata 芝士、士多啤梨、焦香牛油果、羅勒、松子、檸檬蜜糖汁

Tomato Gazpacho | Salmon Caviar, Potato Chips & Sage

蕃茄凍湯、三文魚籽、薯片、鼠尾草

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

Market Fish | Baba Ghanoush, Chickpeas & Mint

鮮海魚、茄子醬、鷹嘴豆蓉、薄荷葉

Grilled Pork Loin | Olive Tapenade, White Anchovy Vinaigrette & New Potatoes

豬柳、酸豆橄欖醬、白鯧魚油醋汁、新薯

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

和牛腹肉牛扒、芥末青瓜汁、千層馬鈴薯塊

Buffalo Ricotta Dumplings | Zucchini, Basil & Smoked Hazelnuts (v)

水牛芝士雲吞、意大利青瓜、羅勒、煙燻榛子

All prices subject to 10% service charge

DESSERT 甜品

Watermelon Sorbet | Seasonal Melon & Japanese Plum Gelee

西瓜雪葩、蜜瓜、日本酸梅啫喱

White Chocolate Brownie | Pistachio, Cranberries & Marshmallow

白朱古力布朗尼、開心果、紅莓、煙棉花糖

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

甜品餐車精選蛋糕 (每塊)

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

Iced + 5 Soy Milk + 5

All prices subject to 10% service charge