

Set Lunch 午市套餐

** 4-course 4 道菜 HK\$338

* 3-course 3 道菜 HK\$288

2-course 2 道菜 HK\$238

Caesar Salad 凱撒沙律

Gem Lettuce, Bacon, Parmesan 生菜, 煙肉, 巴馬臣芝士

Prosecco Superiore DOCG, Atilius, Italy

OR 或

Peas Soup 豌豆湯

Tofu Cream 豆腐忌廉

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Marinated Octopus 醃章魚

Garlic, Lemon, Coriander 蒜頭, 檸檬, 香茜

Chardonnay, Glenelly Estate Reserve, Stellenbosch, South Africa

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Corn-fed French Chicken 谷飼法國雞

Tarragon Brown Jus 香草燒汁

Sauvignon Blanc, Manatapu, Marlborough, New Zealand

OR 或

Seared Sea Bream 香煎鯛魚

Cauliflower, Broccoli 椰菜花, 西蘭花

Chardonnay, Blowfish, South Australia, Australia

OR 或

Pork Rack 豬鞍架

French Beans, Chorizo 法邊豆, 辣肉腸

Famille J.M. Cazes, Côtes du Rhône, Réserve, Rhône valley, France

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Floating Island 法式飄浮雪島

Vanilla Cream, Caramel 香草忌廉, 焦糖

Moscato, Pronol Dolce, Spumante, Italy

Coffee or Tea 咖啡或茶

Additional HK\$88 with glass of wine pairing 另加 HK\$88 可以配餐酒一杯

All price are subject to 10% service charges

以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences

如有任何食物敏感或膳食偏好, 請知會餐廳職員