

REFRESHMENT

95

FRESH LIME SODA

HOMEMADE LEMONADE

APPLE MINT LEMONADE

CEDER'S GIN TONIC (NON-ALCOHOLIC)

GRAPEFRUIT SQUASH

DAILY MOCKTAIL

WINE SELECTION

	GLASS/ BOTTLE
SPARKLING WINE	
Seyo, Prosecco Extra Dry, Treviso, Veneto, Italy	95/450
Perrier-Jouët, Grand Brut, Épernay, France	125/600
WHITE WINE	95/450
Sauvignon Blanc, Lebrun, Pouilly-Fumé, Loire Valley, France	
Chardonnay, William Fèvre, Chablis, Burgundy, France	
RED WINE	95/450
Tempranillo, Viña Alberdi Reserva, SA Rioja, Spain	
Pinot Noir, Bouchard Père & Fils, Côte de Beaune Village, Burgundy, France	

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我們的食物和飲料可能含有微量過敏原。因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。

Prices are in Hong Kong dollars, subject to 10% service charge

所有價目另加一服務費均以港元計算

SET LUNCH MENU 商務午市套餐

ENTRÉE

BRASSERIE APPETIZERS

精選沙律

ORGANIC CHICKEN SALAD

garden salad | balsamic vinaigrette | grilled organic corn fed yellow chicken

有機黃雞田園沙律

SMOKED SALMON SALAD

garden salad | balsamic vinaigrette | Scottish smoked salmon

蘇格蘭煙三文魚田園沙律

SOUP

CREAM OF MUSHROOM

白菌忌廉湯

LOBSTER BISQUE

龍蝦湯

SOUP OF THE DAY

精選餐湯

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MAIN COURSE

DUCK LEG CONFIT

caramelized figs | mash potato | duck jus
油浸鴨腿 | 焦糖無花果 | 薯蓉 | 鴨肉汁

RACK OF LAMB

madeira sauce | carrot purée | black garlic
烤羊架 | 馬爹利汁 | 甘筍蓉 | 黑蒜

FILET OF CHILEAN SEABREAM

tomato sauce | capers | black olives
香煎鯛魚 | 蕃茄汁 | 酸豆 | 黑水欖

GRILLED BEEF SIRLOIN

rosemary gravy | roasted potatoes
扒燒西冷 | 迷迭香草汁 | 燒薯

RISOTTO

pumpkin | black truffle | comté cheese
意大利飯 | 南瓜 | 黑松露 | 甘地芝士

CHILEAN COD

vermouth sauce | oscietra caviar | heirloom baby carrots
智利鱈魚 | 苦艾酒汁 | 魚子醬 | 復古甘筍

ADD 150

BEEF ROSSINI

duck foie gras | black truffle jus
香煎牛柳 | 煎鴨肝 | 黑松露汁

ADD 290

DESSERT

TIRAMISU

coffee ice cream
傳統意大利芝士蛋糕 | 咖啡雪糕

PANNACOTTA

basil | berries | strawberry foam
意式奶凍 | 羅勒 | 雜莓 | 士多啤梨泡沫

CHOCOLATE DOME

dark chocolate mousse | exotic foam | mango coulis
黑朱古力慕斯 | 芒果醬

FRESH FRUIT PLATTER

鮮果碟

ICE CREAM OR SHERBET

精選雪糕或雪葩

COFFEE OR TEA 咖啡或茶

PETITS FOURS 法式甜點

4-COURSE 四道菜 (ENTRÉE, SOUP, MAIN COURSE, DESSERT)

528

3-COURSE 三道菜 (ENTRÉE OR SOUP, MAIN COURSE, DESSERT)

508

BRASSERIE
on the **EIGHTH**

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