

BUSINESS LUNCHEON 商務午餐

SALAD AND APPETIZER BAR

前菜沙律吧

OR 或

SOUPS

Please choose one from our selection

FRENCH ONION SOUP | BOUILLABAISSÉ | CREAM OF MUSHROOMS

湯類

請選擇一款

法式洋蔥湯 | 法式海鮮湯 | 白菌忌廉湯

MAINS 主菜

GRILLED LAMB CHOP

polenta | seasonal vegetables

香烤羊扒 | 玉米糕 | 時令蔬菜

OR 或

PAN-SEARED BLACK COD

asparagus | mushroom jus

香煎黑鱈魚 | 蘆筍 | 蘑菇汁

OR 或

OVEN-ROASTED ORGANIC CHICKEN

rosemary gravy

香烤有機雞 | 迷迭香肉汁

OR 或

GRILLED BLACK ANGUS BEEF SIRLOIN "CHATEAU"

ADD 另加 220

香煎安格斯西冷

CHEESE SELECTION

精選芝士

OR 或

BITTER CHOCOLATE MOUSSE

coffee granite & cappuccino foam

黑朱古力慕絲 | 咖啡夾心 | 泡沫咖啡奶泡

COFFEE OR TEA 咖啡或茶

PETITS FOURS 法式甜點

4-COURSE LUNCH 四道菜午餐

508

Choose one or two entrées | one main course | one or two desserts

可選一或兩款前菜 | 一款主菜 | 一或兩款甜品

3-COURSE LUNCH 三道菜午餐

488

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯

228

3 GLASSES 杯

328

For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.
如有特殊飲食要求或對某些食材過敏而希望了解食物成分，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

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MAINS 主菜

PAN-ROASTED DUCK BREAST

ratatouille | port wine sauce

香煎鴨胸 | 法式燴雜菜 | 波特酒醬

OR 或

PAN-FRIED SALMON STEAK

clam | butter sauce

香煎三文魚扒 | 蜆肉 | 牛油汁

OR 或

SLOW-ROASTED U.S. RIB-EYE

potato lyonnaise

慢燒美國肉眼 | 里昂薯仔醬

OR 或

BREADED VEAL ESCALOPES

roasted potatoes | green asparagus

傳統法式炸牛仔片 | 焗薯 | 青蘆筍

ADD 另加 250

CHEESE SELECTION

精選芝士

OR 或

ICED STRACCIATELLA CHOCOLATE SOUFFLÉ

chocolate sauce

朱古力梳乎厘 | 雲呢噠朱古力碎雪糕 | 朱古力醬

COFFEE OR TEA 咖啡或茶

PETITS FOURS 法式甜點

4-COURSE LUNCH 四道菜午餐

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MAINS 主菜

BRAISED BEEF CHEEK

mashed potatoes | seasonal vegetables

燴牛臉頰 | 薯蓉 | 時令蔬菜

OR 或

SLOW-ROASTED SEA BASS

Bayonne ham | fried rice | sesame sauce

慢燒海鱸魚 | 巴約納火腿 | 炒飯 | 芝麻汁

OR 或

ROASTED AUSTRALIAN PRIME RIB

gratinated eggplant

烤澳洲牛肋扒 | 焗茄子

OR 或

HONEY-GLAZED FRENCH PIGEON BREAST

ADD 另加 280

Kenya beans | red wine reduction

蜜烤法國鴿胸 | 肯亞法邊豆 | 紅酒汁

CHEESE SELECTION

精選芝士

OR 或

ORANGE CLAIREFONTAIN

pistachio sauce | orange segment

香橙慕絲 | 開心果醬 | 香橙

COFFEE OR TEA 咖啡或茶

PETITS FOURS 法式甜點

4-COURSE LUNCH 四道菜午餐

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MAINS 主菜

CHAR-GRILLED BEEF TENDERLOIN AND SHORT RIBS

fondant potatoes | Kenya beans

炭烤牛柳及牛肋肉 | 脆薯 | 肯亞法邊豆

OR 或

DUCK BREAST AND PRAWN PAELLA

鴨胸大蝦海鮮飯

OR 或

SLOW-ROASTED PORK RACK

honey mustard sauce

慢烤豬鞍 | 蜜糖芥末醬

OR 或

GRILLED VEAL CHOP

rosti potato | seasonal vegetables

烤牛仔柳 | 瑞士薯餅 | 時令蔬菜

ADD 另加 320

CHEESE SELECTION

精選芝士

OR 或

ALMOND PANNA COTTA

grappa | fresh raspberries

杏仁奶凍 | 意式白蘭地 | 紅桑子

COFFEE OR TEA 咖啡或茶

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MAINS 主菜

PAN-FRIED HALIBUT

saffron potato | eggplant caviar | tarragon sauce

香煎比目魚 | 藏紅花薯仔 | 茄子魚子醬 | 龍蒿葉汁

OR 或

SLOW-COOKED CHICKEN BREAST

green peas | bell pepper sauce

慢煮雞胸 | 青豆 | 甜椒汁

OR 或

OVEN-ROASTED LAMB LEG

garlic | thyme gravy

香烤羊腿 | 大蒜 | 百里香肉汁

OR 或

WAGYU BEEF SIRLOIN

ADD 另加 280

mashed potato | baby carrot | truffle gravy

和牛西冷 | 薯蓉 | 迷你紅蘿蔔 | 松露醬汁

CHEESE SELECTION

精選芝士

OR 或

APPLE AND CALVADOS TART

homemade caramel ice cream

蘋果白蘭地撻 | 自家製焦糖雪糕

COFFEE OR TEA 咖啡或茶

PETITS FOURS 法式甜點

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