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 | BOUILLABAISSE | 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 WITH CRUSTED ALMOND
cannellini bean mousseline | semi-dried tomatoes | rosemary jus
杏仁脆烤羊扒 | 白腰豆慕絲蓉 | 半風乾番茄 | 迷迭香肉汁

OR 或

PAN-SEARED BLACK COD
heirloom carrot roulade | wild mushrooms | beurre noisette sauce
香煎黑鱈魚 | 甘筍卷 | 野菌 | 焦化牛油汁

OR 或

HERB-ROASTED ORGANIC CHICKEN
roasted potatoes and bell peppers | glazed shallots | tarragon jus
香草烤有機雞 | 烤薯仔及甜椒 | 焦糖紅蔥頭 | 龍蒿雞肉汁

OR 或

CHAR-GRILLED BLACK ANGUS BEEF SIRLOIN ADD 另加 220
potato croquette | french beans | red wine shallot sauce
炭烤安格斯西冷 | 薯仔可樂餅 | 法邊豆 | 紅酒紅蔥頭汁

CHEESE SELECTION
精選芝士

OR 或

SEA SALT CHOCOLATE TART
buckwheat | raspberry sorbet
海鹽朱古力撻 | 蕎麥脆粒 | 紅桑子雪葩

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

PERRIER-JOUËT CHAMPAGNE 1 glass 一杯 140
法國巴黎之花香檳

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯 228

3 GLASSES 杯 328

For guests with specific 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。

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 | BOUILLABAISSE | 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

PAN-ROASTED DUCK BREAST
traditional ratatouille | caramelized turnips | orange and thyme jus
香煎鴨胸 | 傳統普羅旺斯燴菜 | 焦糖蕪菁 | 香橙百里香肉汁

OR 或

POACHED GAROUPA POT-AU-FEU
braised leeks | fennels | celtuces
法式清燉石斑 | 燴韭蔥 | 茴香 | 萵筍

OR 或

SLOW-ROASTED U.S. RIB-EYE
Lyonnaise potatoes | green beans | Bordelaise sauce
慢燒美國肉眼 | 里昂薯仔 | 四季豆 | 波爾多紅酒汁

OR 或

VEAL ESCALOPES ADD 另加 250
artichoke barigoule | green asparagus | lemon and caper butter
香煎牛仔薄扒 | 法式燴雅枝竹 | 青蘆筍 | 檸檬酸豆牛油汁

CHEESE SELECTION
精選芝士

OR 或

MANGO CHEESE MOUSSE
coconut cream | fresh mango | lime
芒果芝士慕絲 | 椰子忌廉 | 新鮮芒果 | 青檸

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

PERRIER-JOUËT CHAMPAGNE 1 glass 一杯 140
法國巴黎之花香檳

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯 228

3 GLASSES 杯 328

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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 | BOUILLABAISSE | 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

BRAISED BEEF CHEEK WITH RED WINE
sweet potato mousseline | roasted orange cauliflower | bacon lardons
紅酒燴牛臉頰 | 番薯慕絲蓉 | 烤橙香椰菜花 | 煙肉粒

OR 或

ROASTED SEA BASS WRAPPED IN BAYONNE HAM
creamy leek risotto | tomato confit | Noilly Prat sauce
巴約納火腿烤海鱸魚 | 忌廉韭蔥意大利飯 | 油封番茄 | 香艾酒汁

OR 或

ROASTED AUSTRALIAN PRIME RIB
petit pois mousseline | yorkshire pudding | thyme jus
香烤澳洲牛肋扒 | 青豆慕絲蓉 | 約克郡布甸 | 百里香肉汁

OR 或

HONEY-GLAZED FRENCH PIGEON BREAST ADD 另加 280
heirloom beetroot variation | celeriac purée | red wine reduction
蜜烤法國鴿胸 | 紅菜頭 | 西芹頭蓉 | 紅酒汁

CHEESE SELECTION
精選芝士

OR 或

VANILLA MILLE-FEUILLE
vanilla diplomat cream | mixed berries
雲呢喃千層酥 | 雲呢喃忌廉 | 雜莓

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

PERRIER-JOUËT CHAMPAGNE 1 glass 一杯 140
法國巴黎之花香檳

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯 228

3 GLASSES 杯 328

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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 | BOUILLABAISSE | 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

CHAR-GRILLED BEEF TENDERLOIN AND BRAISED SHORT RIBS
pumpkin fondant | french beans | red wine jus
炭烤牛柳及燴牛肋肉 | 南瓜蓉 | 法邊豆 | 紅酒汁

OR 或

PAN-SEARED HALIBUT FILLET
green pea gnocchi | glazed baby vegetables | tarragon emulsion
香煎比目魚柳 | 青豆意式薯仔丸子 | 烤迷你時蔬 | 龍蒿醬

OR 或

SLOW-ROASTED PORK RACK
purple potato mousseline | glazed carrots | honey mustard jus
慢烤豬鞍 | 紫薯慕絲蓉 | 烤甘筍 | 蜂蜜芥末醬

OR 或

GRILLED VEAL CHOP ADD 另加 300
crispy rosti potato | seasonal vegetables | Madeira and mushroom sauce
香烤牛仔扒 | 香脆瑞士薯餅 | 時令蔬菜 | 馬德拉酒蘑菇汁

CHEESE SELECTION
精選芝士

OR 或

HOJICHA CRÈME BRÛLÉE
crispy sobacha | cappuccino ice cream
焙茶焦糖燉蛋 | 蕎麥茶脆片 | 泡沫咖啡雪糕

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

PERRIER-JOUËT CHAMPAGNE 1 glass 一杯 140
法國巴黎之花香檳

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯 228

3 GLASSES 杯 328

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SALAD AND APPETIZER BAR
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FRENCH ONION SOUP | BOUILLABAISSE | 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

KING PRAWNS PAELLA
mediterranean seafood | duck breast | tomato confit | shellfish sauce
大蝦西班牙海鮮燴飯 | 地中海海鮮 | 鴨胸 | 油封番茄 | 海鮮醬汁

OR 或

HERB-CRUSTED CHICKEN BREAST
crispy polenta | Provençal bell pepper sauce | chicken jus
香草脆皮雞胸 | 脆粟米糕 | 普羅旺斯甜椒醬 | 雞肉汁

OR 或

GARLIC-ROASTED LEG OF LAMB
spinach and ricotta stuffed eggplant | potato gratin | thyme jus
蒜香烤羊腿 | 菠菜山羊芝士釀茄子 | 焗千層薯仔 | 百里香肉汁

OR 或

GRILLED WAGYU BEEF SIRLOIN — ADD 另加 280
celeriac mousseline | heirloom carrots | Périgord truffle jus
香烤和牛西冷 | 西芹頭慕絲蓉 | 烤甘筍 | 佩里戈爾黑松露肉汁

CHEESE SELECTION
精選芝士

OR 或

STRAWBERRY MOCHI
strawberry cream | almond croustillant | strawberry compote
士多啤梨大福 | 士多啤梨忌廉 | 杏仁脆脆 | 士多啤梨果醬

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

PERRIER-JOUËT CHAMPAGNE — 1 glass 一杯 140
法國巴黎之花香檳

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯 — 228

3 GLASSES 杯 — 328

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