

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

SLOW-ROASTED PROVENÇAL RACK OF LAMB
eggplants
慢烤普羅旺斯羊架配茄子

OR 或

PAN-FRIED GAROUPA FILLET
carrot mousseline | aromatic herbs oil
香煎石斑 | 紅蘿蔔蓉 | 香草油

OR 或

OVEN-ROASTED KUROBUTA PORK LOIN
stuffed prunes
法式西梅黑毛豬柳

OR 或

VEAL CORDON BLEU ADD 另加 220
炸牛仔扒釀芝士火腿

CHEESE SELECTION
精選芝士

OR 或

FROMAGE BLANC CHEESECAKE
caramelized apple
法國白芝士蛋糕 | 焦糖蘋果

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

GRILLED BEEF TENDERLOIN
pumpkin roulade | port wine sauce
香烤牛柳 | 南瓜汁 | 砵酒醬

OR 或

PAN-SEARED SEABASS
aubergine timbale | lemongrass emulsion
香煎海鱸魚 | 茄子 | 檸檬香茅泡沫

OR 或

OVEN-ROASTED LAMB LEG
garlic | rosemary | garlic gravy
香烤羊腿 | 大蒜 | 迷迭香 | 香蒜燒汁

OR 或

SLOW-ROASTED KUROBUTA PORK TENDERLOIN ADD 另加 250
truffle potato mousseline
慢烤黑毛豬柳配松露薯仔蓉

CHEESE SELECTION
精選芝士

OR 或

STRAWBERRY MILLE-FEUILLE
vanilla sauce | fresh fruit
士多啤梨千層酥
雲呢嚨汁 | 水果

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
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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

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MAINS 主菜

SLOW-ROASTED CHICKEN BALLOTINE
potato rösti
慢烤雞肉卷配瑞士薯餅

OR 或

PAN-SEARED SEA BREAM
macadamia nuts | bell pepper
香煎鯛魚 | 夏威夷果仁 | 甜椒

OR 或

ROAST STUFFED SUCKLING PIG
pistachio | ham
開心果火腿釀乳豬

OR 或

U.S. BEEF TENDERLOIN ADD 另加 280
bone marrow | green pea purée | Bordelaise sauce
美國牛柳 | 牛骨髓 | 青豆蓉 | 波特雷斯紅酒醬

CHEESE SELECTION
精選芝士

OR 或

CHOCOLATE FILO PASTRY
mango | fresh berries
朱古力千層酥 | 香芒 | 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

WINE PAIRING 精選餐酒搭配
2 GLASSES 杯 228
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MAINS 主菜

ROASTED PORK LOIN
potato purée | roasted mirepoix
慢燒豬柳 | 薯蓉 | 烤雜菜

OR 或

SEARED SALMON STEAK
green peas purée | crustacean sauce
香煎三文魚扒 | 豌豆蓉 | 海鮮汁

OR 或

ROASTED U.S. BEEF SIRLOIN
asparagus | crispy onions
慢燒美國西冷 | 蘆筍 | 香脆洋蔥

OR 或

SAUTÉED DOVER SOLE KNOTS
artichokes | ginger saffron foam
香煎龍脷柳 | 雅枝竹 | 紅花薑泡沫

ADD 另加 350

CHEESE SELECTION
精選芝士

OR 或

CHOCOLATE PARFAIT
raspberry coulis
朱古力芭菲 | 紅莓果蓉

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

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MAINS 主菜

PAN-FRIED SEABASS FILLET
beurre blanc
香煎海鱸魚配白酒牛油汁

OR 或

BRAISED BEEF SHORT RIBS
soft polenta | vegetable pearls
燴牛肋肉 | 玉米糕 | 蔬菜粒

OR 或

ROASTED PORK BELLY
apple sauce
慢燒豬腩肉配蘋果醬

OR 或

SLOW-ROASTED FRENCH DUCK BREAST ADD 另加 220
fig compote | mache salad
慢燒法國鴨胸 | 無花果醬 | 羊齒菜沙律

CHEESE SELECTION
精選芝士

OR 或

APPLE CRUMBLE
vanilla ice cream
蘋果金寶 | 雲呢噠雪糕

COFFEE OR TEA 咖啡或茶
PETITS FOURS 法式甜點

4-COURSE LUNCH 四道菜午餐 508
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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

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