

BUSINESS LUNCHEON 商務午餐

MONDAY 星期一

SALAD AND APPETIZER BAR

前菜沙律吧

OR 或

SOUPS

Please choose one from our selection

FRENCH ONION SOUP | LOBSTER BISQUE | CREAM OF MUSHROOMS

湯類

請選擇一款

法式洋蔥湯 | 龍蝦湯 | 白菌忌廉湯

MAINS 主菜

SLOW-ROASTED PROVENCAL 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

炸牛仔扒釀芝士火腿

ADD 另加 220

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

BUSINESS LUNCHEON 商務午餐

TUESDAY 星期二

SALAD AND APPETIZER BAR
前菜沙律吧

OR 或

SOUPS

Please choose one from our selection

FRENCH ONION SOUP | LOBSTER BISQUE | CREAM OF MUSHROOMS

湯類

請選擇一款

法式洋蔥湯 | 龍蝦湯 | 白菌忌廉湯

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

雲呢噠汁 | 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

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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BUSINESS LUNCHEON 商務午餐

WEDNESDAY 星期三

SALAD AND APPETIZER BAR
前菜沙律吧

OR 或

SOUPS

Please choose one from our selection

FRENCH ONION SOUP | LOBSTER BISQUE | CREAM OF MUSHROOMS

湯類

請選擇一款

法式洋蔥湯 | 龍蝦湯 | 白菌忌廉湯

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

3 GLASSES 杯

328

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BUSINESS LUNCHEON 商務午餐

THURSDAY 星期四

SALAD AND APPETIZER BAR
前菜沙律吧

OR 或

SOUPS

Please choose one from our selection

FRENCH ONION SOUP | LOBSTER BISQUE | CREAM OF MUSHROOMS

湯類

請選擇一款

法式洋蔥湯 | 龍蝦湯 | 白菌忌廉湯

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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BUSINESS LUNCHEON 商務午餐

FRIDAY 星期五

SALAD AND APPETIZER BAR
前菜沙律吧

OR 或

SOUPS

Please choose one from our selection

FRENCH ONION SOUP | LOBSTER BISQUE | CREAM OF MUSHROOMS

湯類

請選擇一款

法式洋蔥湯 | 龍蝦湯 | 白菌忌廉湯

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 | 雲呢啞雪糕

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

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯

228

3 GLASSES 杯

328

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