

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 | 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 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”
香煎安格斯西冷

ADD 另加 220

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 ADD 另加 250
roasted potatoes | green asparagus
傳統法式炸牛仔片 | 焗薯 | 青蘆筍

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 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

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 | noiry | 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
Kenya beans | red wine reduction
蜜烤法國鴿胸 | 肯亞法邊豆 | 紅酒汁

ADD 另加 280

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 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
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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 ADD 另加 320
rosti potato | seasonal vegetables
烤牛仔柳 | 瑞士薯餅 | 時令蔬菜

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
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
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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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