Lunch Menu

by Francky Semblat

Appetisers 前菜

AAA White Asparagus +158
calamansi Hollandaise · fine herbs
AAA 白露筍配四季橘荷蘭汁

Hokkaido Sea Urchin
scrambled eggs · fennel emulsion
北海道海膽炒蛋配茴香菜泡沫

French Bean Salad
tangy dressing · shavings of foie gras
鴨肝配法邊豆沙律

Duo of Beetroot
apple & avocado · green cress · mustard sorbet
紅菜頭、蘋果及牛油果沙律配芥末雪葩

Soups 湯

Sorrel Soup
escargots Petit Gris · garlic royale
法式田螺酸菜湯

White Asparagus Velouté
bread meuniere · soy foam
白蘆筍濃湯配醬油泡沫

Main Courses 主菜

Red Snapper Fillet
braised endive · citrus sauce
紅鯛魚柳配比利時菊苣及柑橘汁

Cooked Skate Wing in Brown Butter
green pea petits pois à la Française
焦化牛油煮鰩魚

Derby's Signature Spaghetti +108
Maine lobster
打吡招牌 - 緬因龍蝦意粉

Caramelised Quail
foie gras · mashed potatoes
焦糖煎煮鵝肝釀鵪鶉配薯蓉

Red Label Pork Chop
grilled baby gem · basil condiments
豬扒配羅勒香草醬及烤迷你羅馬生菜

Beef Tenderloin (180 G) +168
virtual Béarnaise · Dauphine potatoes
牛柳配賓利士汁及焗烤馬鈴薯 (180克)

Braised Yunnan Morel
Parmesan risotto · mushroom emulsion
雲南羊肚菌配巴馬臣芝士意大利飯

Desserts 甜品

Les Fréres Marchand · cheese platter · grilled Poilâne bread +88
精選芝士拼盤

Warm Banana Cake · peanuts butter ice cream · candied walnut
香蕉蛋糕配花生雪糕及糖漬合桃

Passion Fruit Crème Brûlée · coconut gel · opaline
熱情果法式焦糖燉蛋配椰子果醬

Homemade Ice Cream & Sorbet · (2 scoops)
自家製雪糕或雪葩 (兩球)

Red Date Soufflé · wolfberry ice cream · brown sugar pearl
紅棗梳乎厘配枸杞雪糕

Pressed Apple Tart · cinnamon ice cream · almond crumble
蘋果餡餅配肉桂雪糕及杏仁

Four Courses 四道菜

588 per person **588** 每位
appetiser & soup, main course, dessert
前菜, 湯, 主菜及甜品

If you have food allergies, please inform our colleague
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡