Lunch Set

12:00noon – 2:30pm

APPETISERS & SOUPS 前菜及湯

SELECT ONE OF THE FOLLOWING 請選擇以下一項

Classic Caesar Salad
bacon & Parmesan
凱撒沙律配煙肉及巴馬臣芝士

Périgourdine Salad
confit gizzards & sliced duck
佩里戈沙律配油封雞胗及鴨肉片

French Onion Soup
cheese croutons
法式洋蔥湯配芝士脆麵包

Prawn Cake
sweet & sour sauce
炸蝦餅配甜酸醬

MAIN COURSES 主菜

SELECT ONE OF THE FOLLOWING 請選擇以下一項

Lamb Navarin 228
vegetable medley & white beans
法式燉羊肉配牛油燴雜菜及白豆

Saithe Fish 248
buttered savoy cabbage & beetroot sauce
鱈魚配牛油皺皮椰菜及紅菜頭汁

Derby's Signature Spaghetti 448
crustacean emulsion & Maine lobster (300 grams)
打吡招牌 – 緬因龍蝦意粉

Omelette Pancake 198
preserved cabbage & mushroom medley
煎蛋餅配卷心菜及雜菌

Braised Beef Cheek 288
red wine sauce & confit carrot
紅酒燉牛臉頰配油封甘荀 (180克)

DESSERTS & CHEESE 甜品及芝士

Seasonal Fruit Platter +28
lime
時令水果拼盤

Les Frères Marchand +88
chesse platter & grilled Poilâne bread
精選芝士拼盤

Homemade Sorbet & Ice Cream +18
(2 scoops)
自家製雪糕或雪葩(兩球)

New York Cheesecake +28
fresh blueberries
紐約芝士蛋糕配藍莓

Soufflé of the Moment +88
(20 mins preparation) condiments & ice cream
是日梳乎厘配雪糕
(需時 20 分鐘)

Served with freshly brewed coffee or fine tea
搭配現煮咖啡或優質茶

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