

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

Chilled White Asparagus Velouté

curry oil & croutons
凍白露荀濃湯配咖哩油及麵包粒

French Onion Soup

cheese croutons
法式洋蔥湯配芝士脆麵包

Lyonnaise Salad

poached egg & bacon
法式里昂沙律配水煮蛋及煙肉

MAIN COURSES 主菜

SELECT ONE OF THE FOLLOWING 請選擇以下一項

Crispy Suckling Pork 288

mustard sauce & mashed potatoes
烤乳豬配芥末汁及薯蓉

✓ Eggplant Parmigiana 208

tomato sauce & basil
焗千層茄子配番茄汁及羅勒

Derby's Signature Spaghetti 448

crustacean emulsion & Maine lobster (300 grams)
打吡招牌 – 緬因龍蝦意粉

Unilateral Seared Salmon 268

French beans & beurre blanc sauce
香煎三文魚配法邊豆及牛油白汁

Hanging Tender à l'Échalote 358

sautéed potatoes & salad (180 grams)
封門牛柳配炒薯仔及沙律 (180克)

DESSERTS & CHEESE 甜品及芝士

Seasonal Fruit Platter +28

lime
時令水果拼盤

New York Cheesecake +28

fresh blueberries
紐約芝士蛋糕配藍莓

Homemade Sorbet & Ice Cream +18

(2 scoops)
自家製雪糕或雪葩(兩球)

Les Frères Marchand +88

cheese platter & grilled Poilâne bread
精選芝士拼盤

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