Lunch Set
12:00noon – 2:30pm

*Sommelier Recommendations
侍酒師推介

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

Potatoes Salad
white dressing & smoked sardine
薯仔沙律配白汁及煙燻沙甸魚

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

Foie Gras Terrine
caramelised chestnut & Saijo persimmon gel
鴨肝凍批配焦糖栗子及冧柿啫喱

*Champagne Jacques Picard - Brut - NV **100**

MAIN COURSES 主菜
SELECT ONE OF THE FOLLOWING 請選擇以下一項

Glazed Pork Ribs 268
red cabbage sauerkraut
蜜汁豬肋骨配德國酸菜

Roasted Pumpkin Risotto 208
poached egg & Parmesan emulsion
烤南瓜意大利飯配水煮蛋及巴馬臣芝士

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

Frog Legs Fricassée 288
creamy polenta & Provençale sauce
法式燴田雞腿配玉米糕及普羅旺斯醬

Steak Frites 388
Chef's sauce
法式牛扒薯條配主廚特製醬汁

* 2024 - Gruner Veltliner - Domaine Wachau - Austria **90**

* 2022 - Margaux - Château Mille Roses - France **100**

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

Sorbet & Ice Cream +18
(2 scoops)
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
condiments & ice cream (20 mins preparation)
是日梳乎厘配雪糕 (需時 20 分鐘)

*Calvados - Château du Breuil - Normandie - France - 15 Years Old **148**

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