

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

Hamachi Crudo

ponzu sauce & pickled cucumber
油甘魚刺身配柚子醋及漬青瓜

French Onion Soup

cheese croutons
法式洋蔥湯配芝士脆麵包

Clams Farcis

parsley & garlic butter
焗蜆肉配番茜及蒜味牛油

MAIN COURSES 主菜

SELECT ONE OF THE FOLLOWING 請選擇以下一項

Grilled Pork Andouillette 288

sautéed potatoes & mustard sauce
香烤豬肉腸配炒薯仔及芥末汁

Derby's Signature Spaghetti 448

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

Ratatouille 208

poached egg & Parmesan emulsion
普羅旺斯雜菜配水煮蛋及巴馬臣芝士

Crispy Tilefish 258

Champagne onion sauce & ravioles de Royans
香酥馬頭魚配香檳洋蔥汁及法國小雲吞

Yellow Chicken Burger 228

Gruyère cheese & garlic sauce
黃油雞漢堡配格魯耶爾芝士及蒜蓉汁

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

Les Frères Marchand +88

cheese 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)

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