



Weekend Set Lunch Menu

Appetizers or Soup

日本甜蝦配山葵蛋黃醬

木魚海帶啫喱 • 田園香草 • 三文魚子

輕煎煙燻加拿大帶子

柑橘汁 • 脆海藻 • 番茄莎莎 • 大葉油

三文魚醬伴煙肉脆片

西班牙凍湯汁 • 櫻桃蘿蔔 • 青瓜 • 酸忌廉

干邑龍蝦濃湯

+ 另加 HK\$50 元

Japanese Sweet Shrimp with Wasabi Mayonnaise

dashi gel • garden herbs • salmon roe

Smoked and Seared Canadian Scallops

citrus dressing • crispy seaweed • tomato salsa • ohba oil

Salmon Rillettes with Crispy Bacon Tuile

gazpacho dressing • red radish • cucumber • sour cream

Lobster Bisque with Cognac

+ Additional HK\$50

Main Courses

是日燒烤精選配燒肉汁

烤薯仔 • 蜜餞根莖菜

+ 另加 HK\$35 元

Roasted Carvery with Natural Gravy

roasted potatoes • glazed root vegetables

+ Additional HK\$35

烤鴿胸拼鴿腿肉醬

香濃鴿汁 • 芝士薯餅 • 西蘭花苗 • 迷你甘筍

Roasted Pigeon Breast and Leg Rillettes

pigeon jus • cheese potato cake • broccolini • baby carrot

意大利青瓜茄子卷配橄欖泡沫

青豆慕斯 • 烤醃椰菜花 • 脆羽衣甘藍

巴馬臣芝士脆片

Zucchini and Aubergine Roll with Olive Foam

green pea mousseline • roasted pickled cauliflower • crispy kale

parmesan cheese chips

Desserts

熱梳乎厘

雲呢拿或朱古力

Hot Soufflé

vanilla or chocolate

朱古力榛子慕斯

焦糖榛子 • 雲呢拿忌廉

Chocolate and Hazelnut Mousse

caramelized hazelnuts • vanilla cream

HK\$468 per person

If You Have Any Food Allergies, Please Inform Our Staff
“如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡”