



LUNCH MENU

2 course 2 道菜 \$ 328 | 1 Starter or Dessert + 1 Main 前菜或甜品 (1)+主菜 (1)
3 course 3 道菜 \$ 388 | 1 Starter + 1 Main + 1 Dessert 前菜 (1)+主菜 (1)+甜品 (1)
4 course 4 道菜 \$ 488 | 2 Starters + 1 Main + 1 Dessert 前菜 (2)+主菜 (1)+甜品 (1)

STARTER 頭盤

Homemade Dried Aged Beef
Beetroot, French Bean, Kale, Cream Fraiche
自家風乾牛肉沙律
紅菜頭、法邊豆、羽衣甘藍、法式奶油

Amberjack Ceviche
Plum Pickle, Dashi Butter Milk
本地油甘魚他他
布蘇、鯉魚牛油忌廉

Tomato Mille Feuille
Burrata, Tomato Jelly, Avocado Guacamole
蕃茄千層沙律
牛油果醬、布拉塔芝士、蕃茄啫喱

Shrimp Ravioli
Black Truffle, Supreme Chicken Broth
鮮蝦意大利雲吞
黑松露、法式雞湯

MAIN COURSE 主菜

Beef Tenderloin
Baby Leek, Cauliflower, Carrot, Pepper Sauce
牛柳
韭蔥苗、椰菜花、甘荀、黑椒汁

Catch of the Day
Indian Lettuce, Mussel and Lychee Beurre Blanc
是日海鮮
油麥菜、荔枝青口汁

Seafood Fusilli Lunghi Bucati
Cherry Tomato, Lobster Sauce
海鮮意大利扭扭粉
車厘茄、龍蝦汁

Hung Wan Farm Ping Yuen Chicken
Morel & Black Termite Mushroom, Yi O Rice
(Supplement + \$ 450 For 2 Pax)
鴻運農場平原雞
羊肚菌、野菌、二澳米
(另加+\$450/兩人用)

DESSERT 甜品

Strawberry
Strawberry Coulis, Hawthorn Fruit Sorbet, Beetroot Tuile
士多啤梨
草莓醬、山楂雪葩、紅菜頭薄脆

Sweet Potato Puff
Stem Ginger, Coconut Mochi, Sweet Potato Sorbet
蕃薯糖水泡芙
薑糖、椰子麻糬、蕃薯雪葩

Additional Cofee or Tea +\$30 加配咖啡或茶

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements