



with LUBUDS.

LUNCH MENU

2 Courses
任選二款
\$298

3 Courses
任選三款
\$368

4 Courses
任選四款
\$448

APPETIZER

前菜

SOUP OF THE DAY

是日餐湯

ORGANIC BEETROOT

有機甜菜頭

Homemade Cheese, Charred Corn, Walnuts, "Pat Chun" Vinaigrette
自家製芝士、燒粟米、合桃、八珍油醋

CURED SALMON

醃製三文魚

Star Anise, Cream Fraiche, Mandarin, Herb Oil
八角、法式酸奶、油柑橘、香草油

OXEN TARTARE

驢牯牛肉他他

"Lau Fau Shan" Oyster Sabayon, Housemade Potato Chips
流浮山蠔沙巴翁、自家製薯片

APPLEWOOD BACON

蘋果木煙肉

"Lam Tsuen" Honey, Kale, Baby Spinach, Mustard
林村蜜糖、羽衣甘藍、菠菜苗、芥末

Main 主菜

CATCH OF THE DAY 是日海鮮

Asparagus, Chia Seed, Leek Cream Sauce
蘆筍、奇亞籽、大蒜忌廉汁

HONG KONG STYLE PORK NECK BALLOTINE

港式豬頸肉卷

Mashed Potato, Baby Carrot, Shallot Jam, Pork Jus
馬鈴薯蓉、甘筍、紅蔥頭醬、豬肉汁

SEAFOOD SPAGHETTI

蕃茄龍蝦汁海鮮意粉

Cherry Tomato And Lobster Sauce

BEEF TENDERLOIN 牛柳

Braised Organic Leek, Maitake, Beef Jus
燉有機大蔥、舞茸菇、牛肉汁
(supplement + \$98)

GRILLED TIGER PRAWNS

Basil, Onion, Cajun Herb, French Fries
烤虎蝦、九層塔、美式香料、薯條
(supplement + \$60)

DESSERT 甜品

HAZELNUT BUTTER MISO PARFAIT

黃豆豉焦糖巴菲

Creme Caramel

12 YEAR'S MANDARIN PEEL

CHOCOLATE SOUFFLE TART

12年陳皮朱古力梳乎厘撻

Kowloon Dairy Gelato
九龍維記牛奶雪糕

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