



SET LUNCH MENU

Appetizer Platter

“ New Orleans Style” Crab Cake with Tartar Sauce

新奧爾良式蟹餅配他他醬

Peri – Peri Octopus Salad with Mango & Citrus Salsa

秘製香辣章魚配芒果柑橘莎莎

U.S.D.A Beef Steak Tartar

U.S.D.A 生牛肉他他

Soup 50/50

Boston Lobster Bisque & Onion Soup with Cheese Toasted

波士頓龍蝦湯及洋蔥湯配芝士多士

Main Course

Choose One for below

U.S.D.A Rib-Eye Cap

U.S.D.A 肉眼扒

Chilean Seabass

智利海鱸魚

Japanese Hokkaido Pork Loin

日本北海道豬柳

Side Dish Addition

Grilled Thick Cut Applewood Bacon (addition HK\$80)

烤厚切蘋果木煙肉

Pan-Fried Duck Foie Gras (addition HK\$80)

香煎鴨肝

Sauce Selection

Béarnaise / Beef Gravy / Forest Mushroom / Black Pepper with Cognac / Garlic Butter

Dessert

Apple Crumble with Caramel Sauce

蘋果金寶配焦糖汁

Coffee or Tea 咖啡或茶

HK\$ 538 per person

All Prices Are Subject to 10% Service Charge