



3 COURSES 三道菜午市套餐
\$328 (1 Starter 前菜, 1 Main 主菜, 1 Dessert 甜品)

4 COURSES 四道菜午市套餐
\$388 (2 Starters 前菜, 1 Main 主菜, 1 Dessert 甜品)

STARTER 前菜

Soup of The Day
是日餐湯

Caesar Salad with Anchovies
and Applewood Bacon
凱撒沙律配煙肉及鯷魚

Clams with Sake Dashi Broth
清酒日式高湯煮花甲

18-Month Parma Ham with Melon
18個月意大利巴馬火腿配蜜瓜
(Supplement 另加+\$38)

63°C Poached Egg
with Shallot Puree
63°C溫泉蛋配干蔥蓉

Foie Gras Terrine
Strawberry Chutney
鴨肝凍批配士多啤梨醬
(Supplement 另加+\$68)

MAINS 主菜

Spaghetti
with Camembert Cheese
and Broccoli
西蘭花甘文畢芝士
意大利粉

Pan-Fried Halibut with Sicilian Sauce
香煎比目魚配西西里汁
(Supplement 另加+\$58)

Spaghetti Carbonara
卡邦尼意大利粉

Charcoal Grilled Lamb Ribs
with Fresh Herb Sauce
炭燒羊肋骨配鮮香草汁
(Supplement 另加+\$68)

Spaghetti
with Pacific Red Prawn
太平洋紅蝦意大利粉

Lobster Thermidor
焗龍蝦占米多
(Supplement 另加+\$128)

Pumpkin Risotto
with Wagyu Beef Cheek
南瓜和牛面頰意大利飯

Charcoal Grilled
6oz Australian M5 Wagyu Ribeye
with Black Truffle Sauce
炭燒6安士澳洲
M5和牛肉眼扒配黑松露汁
(Supplement 另加+\$128)

DESSERT 甜品

Chef's Daily Dessert
是日甜品

Choose from A-La-Carte Menu
自選甜品
(Supplement 另加+\$68)

Regular Coffee /
Tea / Soft Drink
咖啡 / 茶 / 汽水
(Supplement 另加+\$38)

House Red / White Wine
精選紅 / 白酒
(Supplement 另加+\$78)

Espresso-based
Coffee / Cold Drinks
特濃咖啡 / 凍飲
(Supplement 另加+\$48)

Please advise our staff if you have any food allergies and intolerances that we should be aware of
Vegetarian menu available upon request • All prices are subject to 10% service charge • Cake Cutting Fee \$38/pax • Corakge Fee \$350/bottle
所有價格以港幣加10%服務費計算; 切餅費\$38/位。如閣下有任何食物敏感及特別飲食需要, 請向我們的職員查詢。