# CHRISTMAS WEEK SET LUNCH 19-24, 27-31 DECEMBER 2026

## 聖誕週節慶午餐

## 2026 年 12 月 19 至 24 日及 27 至 31 日

**3-COURSE $338 PER PERSON 每位**

1 Starter or 1 Soup + 1 Main Course + 1 Dessert + 1 Drink + Coffee or Tea

1 頭盤 或 1 湯 + 1 主菜 + 1 甜品 + 1 飲品 + 咖啡 或 茶

**4-COURSE $378 PER PERSON 每位**

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + 1 Drink + Coffee or Tea

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 1 飲品 + 咖啡 或 茶

## STARTER 頭盤

Spinach Salad with Honey Mustard Dressing, Fig, Walnut and Ibérico Ham
菠菜沙律配蜂蜜芥末醬、無花果、核桃及伊比利亞火腿 **[D] [N] [P]**

Beetroot Salad with Feta Cheese and Oranges
紅菜頭沙律配菲達芝士及鮮橙 **[D] [V]**

Chef's Recommended Oyster with Pearl Caviar (3 pcs) (Additional $88)
主廚精選生蠔配魚子珍珠 (3 隻) (另加 $88)

## SOUP 湯

Soup of the Day
是日餐湯 **[D]**

Classic Lobster Bisque (Additional $88)
經典法式龍蝦湯 (另加 $88) **[A] [D]**

## MAIN COURSE 主菜

Grilled Australian Grass-fed Ribeye Steak
烤澳洲草飼肉眼扒 **[A] [D]**

Grilled Grass-fed Lamb Rack
烤草飼羊架 **[A] [D]**

Catch of the Day Wasabi Sauce
是日精選鮮魚配日式芥末汁 **[A] [D]**

[A] – Contains Alcohol 含酒精 [B] – Contains Beef 含牛肉 [D] – Contains Dairy Products 含奶製品
[N] – Contains Nuts 含乾果 [P] – Contains Pork 含豬肉 [V] – Vegetarian素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費 (B)

Butternut Squash Risotto
牛油南瓜意大利飯 [D]

Grilled Portobello Mushroom Burger
香烤大啡菇漢堡 [V]

Quinoa Salad Bowl
藜麥沙律碗 [D]

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Add-ons 滋味升級

Pan-seared Scallop (3 pcs) (Additional $48)
香煎帶子 (3 件) (另加 $48)

## DESSERT 甜品

Dessert of the Day
是日精選甜品 [D][N]

## DRINK 飲品

| | |
|---|---|
| Wine 葡萄酒 | Selected Sparkling, White or Red Wine<br>精選氣泡酒、白酒、紅酒 |
| Soft Drinks 汽水 | Coke, Coke Zero, Sprite<br>可口可樂、零系可口可樂、雪碧 |
| Juice 果汁 | Orange, Grapefruit, Carrot, Watermelon, Apple<br>橙、西柚、紅蘿蔔、西瓜、蘋果 |

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