



GREEN

## DELUXE FOUR COURSE SET LUNCH

**\$388** Per Person

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

### STARTER

Chef's Recommendation Oyster (2 pcs) (Additional \$68 for Extra 2 pcs)

Country Terrine with Gherkin Salsa, Quail Egg, and Mixed Vegetables [A] [N]

Siberian Caviar with Blinis (10 g) (Additional \$68)

### SOUP

Beef Consommé with Beef Dumpling and Spring Vegetable [B] [D]

### MAIN COURSE

Grass-Fed Beef Sirloin Steak with Pan-Fried Sake Abalone  
Served with Red Wine Sauce, Pepper Sauce or Yakiniku Sauce [A] [B]

Hot Smoked Norwegian Fresh Salmon with Citrus Sauce

Impossible™ Meat and Vegetable with Fettuccine Pasta in Thai Red Curry Paste  
[D] [V]

### DESSERT

Tiramisu Marron [D]

### DRINK

Sparkling Wine, White Wine, Red Wine

Coke, Coke Zero, Sprite

Juice of the Day (Orange, Grapefruit, Carrot, Watermelon, Apple)

[A] – Contains Alcohol  
[N] – Contains Nuts

[B] – Contains Beef  
[P] – Contains Pork

[D] – Contains Dairy Products  
[V] – Vegetarian

Prices are in HKD and subject to 10% service charge



GREEN

## 星級四道菜午餐

每位 **\$388**

1 頭盤 + 湯 + 1 主菜 + 甜品 + 1 飲品 + 咖啡 或 茶

### 頭盤

主廚精選生蠔（兩隻）(額外兩隻另加 \$68)

法式肉批伴沙律菜及鵝鶩蛋配酸青瓜莎莎醬 [A] [N]

野生西伯利亞鱈魚子醬 配俄羅斯小圓餅 (10 克) (另加 \$68)

### 湯

雜菜牛肉清湯配牛肉丸子 [B] [D]

### 主菜

草飼西冷牛扒伴清酒鮑魚 配紅酒汁、黑椒汁或烤肉醬汁 [A] [B]

熱煙燻鮮三文魚 配柑橘汁

Impossible™ 植物肉田園蔬菜意大利闊條麵 配泰式咖喱汁 [D] [V]

### 甜品

栗子意大利芝士蛋糕 [D]

### 飲品

氣泡酒、白餐酒、紅餐酒

可口可樂、零系可口可樂、雪碧

是日精選果汁（橙、西柚、紅蘿蔔、西瓜、蘋果）

[A] – 含酒精

[N] – 含乾果

[B] – 含牛肉

[P] – 含豬肉

[D] – 含奶製品

[V] – 素菜

價目以港幣計算及需另收加一服務費