



GREEN

**DELUXE FOUR COURSE  
SET LUNCH**

**\$388** Per Person

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

**STARTER**

Chef's Recommendation Oyster (2 pcs)

24-Month Iberico Black Pork Ham with Melon

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

**SOUP**

Alaskan King Crab Bisque [D]

**MAIN COURSE**

Beef Tenderloin with French Foie Gras [B]

Italian Mixed Vegetable Lasagna with Tomato Sauce [V]

Butter Poached Lobster Tail with Risotto [D]

**DESSERT**

Matcha Jasmine Cake with Mango Compote [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

## 豪華四道菜午餐

每位 **\$388**

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

### 頭盤

主廚精選生蠔 (兩隻)

24 個月伊比利亞黑毛豬火腿配蜜瓜

野生西伯利亞鱈魚子醬配俄羅斯小圓餅 (10 克) (另加\$68)

### 湯

阿拉斯加帝王蟹海鮮濃湯 [D]

### 主菜

法國鴨肝牛柳 [B]

意式雜菜千層麵配蕃茄醬 [M]

牛油龍蝦尾配意大利飯 [D]

### 甜品

抹茶香片蛋糕配漬製芒果 [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] 一 含酒精

[N] 一 含乾果

[B] 一 含牛肉

[P] 一 含豬肉

[D] 一 含奶製品

[V] 一 素菜

價目以港幣計算及需另收加一服務費