



GREEN

DELUXE FOUR COURSE SET LUNCH

\$398 Per Person

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

STARTER

Chef's Recommendation Oyster (3 pcs) (Additional \$68 for Extra 2 pcs)

Escargot [D]

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

SOUP

Lobster Bisque [A] [D]

MAIN COURSE

Australian Wagyu M5 Beef Tenderloin (100 g) [A] [B]
(Additional \$88 for upgrade to 150 g)

Served with Black Truffle Sauce

Pan-fried Smoked Norwegian Salmon Fillet

Served with Citrus Sauce

Wild Mushroom Ragout with Pasta Penne [D] [V]

DESSERT

Yuzu Panna Cotta with Strawberry Citrus Cream [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 **\$398**

1 頭盤 + 湯 + 1 主菜 + 甜品 + 1 飲品 + 咖啡 或 茶

頭盤

主廚精選生蠔 (三隻) (額外兩隻另加 \$68)

香草焗田螺 [D]

野生西伯利亞鱒魚子醬 配俄羅斯小圓餅 (10 克) (另加 \$68)

湯

法式龍蝦忌廉湯 [A] [D]

主菜

澳洲 M5 和牛牛柳 (100 克) 配黑松露汁 [A] [B]
(升級至 150 克另加 \$88)

香煎煙燻挪威三文魚柳 配柑橘汁

雜菌芝士長通粉 [D] [V]

甜品

柚子意式奶凍配士多啤梨柑橘忌廉 [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