



St-Germain x GREEN
 Parisian Garden Lunch with Cocktail Pairing
 「巴黎春日花海」午餐雞尾酒配對
 每位 \$388 PER PERSON

Cocktail + 1 Starter + Soup + 1 Main Course + 1 Dessert + Coffee or Tea
 雞尾酒 + 1 頭盤 + 湯 + 1 主菜 + 1 甜品 + 1 咖啡或茶



ST-GERMAIN COCKTAIL

Elder Garden
 St-Germain Elderflower Liqueur, Pineapple Juice, Lemon, Rosemary
 St-Germain 接骨木花甜酒、菠蘿汁、檸檬、露絲瑪莉

STARTER 頭盤

French Cut Smoked Salmon with Crab Meat, Avocado,
 Elderflower Liqueur Caviar and Jelly
 法式煙三文魚配牛油果蟹肉及接骨木花甜酒珍珠魚子伴啫喱 [A][D]

Mixed Organic Green, Citrus and Parma Ham
 with Olive Oil Dressing and Elderflower Liqueur Spray
 有機菜沙律及柑橘伴巴馬火腿配橄欖油及接骨木花甜酒噴霧 [A][N][P]

SOUP 湯

Wild Mushroom Soup with Elderflower Liqueur Whipping Cream
 野菌接骨木花甜酒忌廉湯 [A][D]

MAIN COURSE 主菜

Grass-fed Beef Tenderloin Rossini Served with Elderflower Liqueur Gravy
 草飼鵝肝牛柳配接骨木花甜酒汁 [A][B][D]

Pan-fried Wild Caught Fresh Salmon Served with Elderflower Liqueur Butter Sauce
 香煎野生新鮮三文魚配接骨木花甜酒牛油汁 [A][D]

Add-ons 滋味升級
 Pan-fried Foie Gras (1 pc) (Additional \$68)
 香煎鵝肝 (1件) (另加 \$68)

ST-GERMAIN DESSERT 甜品

St-Germain Elderflower Liqueur Blackberry Marmalade served
 with Low-fat Blueberry Yogurt, Freshly Baked Crumble and Seasonal Berry
 St-Germain 接骨木花甜酒黑莓果醬配低脂藍莓乳酪、金寶脆脆及時令雜莓 [A][D][N]

Cake of the Day (Additional \$48)
 是日精選蛋糕 (另加 \$48) [D][N]

A – Contains Alcohol 含酒精
 N – Contains Nuts 含乾果

B – Contains Beef 含牛肉
 P – Contains Pork 含豬肉

D – Contains Dairy Products 含奶製品
 V – Vegetarian 素菜

All prices are in HKD and subject to 10% service charge
 所有價目均以港幣計算及需另收加一服務費