

## SET LUNCH 午餐

SALAD BAR + MAIN + DESSERT BAR 自助沙律吧 + 主菜 + 自助甜品吧

HKD 308 PER PERSON 每位港幣308元正

### SALAD BAR 自助沙律吧

Seasonal Leafy Greens | Mixed Salads | Soup of the Day  
Cold Cuts | Cheeses | Artisan Breads  
新鮮沙律菜 | 精選沙律 | 是日精選餐湯 | 精選凍肉 | 特選芝士 | 麵包

### MAIN 主菜

Meatball Tomato Sauce Pasta  
茄醬肉丸意粉

or

Grilled Atlantic Salmon *asparagus & béarnaise sauce*  
烤三文魚及蘆筍配蛋黃醬  
\*Norway Farmed | 挪威 養殖\*

or

Grilled Pork Loin *apple compote, seasonal vegetables & potato wedges*  
烤豬里脊配時原粒蘋果蓉, 時令蔬菜及薯角

or

Prohibition Burger  
*cheddar cheese on toasted bun with french fries*  
招牌牛肉漢堡 配薯條

or

Grilled Argentinian Grass-Fed Striploin 7oz *masbed potatoes, sautéed french beans & brandy peppercorn*  
7安士烤阿根廷草飼西冷排配薯蓉及炒四季豆 白蘭地黑椒汁

or

Grilled U.S. Certified Angus Beef Ribeye 14 oz *masbed potatoes & sautéed french beans* (+HKD 98)  
14安士烤美國頂級安格斯肉眼配薯蓉及炒四季豆 (另加港幣98元正)

### DESSERT BAR 自助甜品吧

FREE - FLOW DRINK PACKAGE (+HKD 138)

Sparkling Wine, House Wine, Draught Beer, Juice & Soft Drink  
任飲汽泡酒, 精選餐酒, 生啤, 果汁及汽水 (每位另加港幣138元正)

Fresh Brewed Coffee or Gourmet Tea (+HKD 30)

即磨咖啡或茶 (另加港幣30元正)

Prices are in Hong Kong dollars and subject to 10% service charge 以上價錢以港幣計算, 另收加一服務費

## SANDWICHES 三明治

served with French fries 配薯條

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|---|-----|
| 👑 New York Style Pastrami on Sourdough Rye, house mustard 特厚牛肉三明治配自家製芥菜 | 218 |
| Chicken Bacon Club, egg & shallot jam on brioche 雞胸煙肉蛋法式軟包三明治配小蔥醬       | 188 |

## APPS 頭盤

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|--|-----|
| 🍷 Burrata & Heirloom Tomatoes, dehydrated olives 意大利水牛芝士配番茄及橄欖   | 148 |
| 🐟 Whisky Cured Atlantic Salmon Tartare, beetroot aioli   Norway - wild caught 醃威士忌三文魚他他配紅菜頭香蒜蛋黃醬   挪威 - 野外捕撈 | 178 |
| 🐟 Scallop Ceviche, mango lime sauce   Japan - wild caught 生帶子薄片配芒果青檸汁   日本 - 野外捕撈                            | 188 |
| 👑 🐟 Lump Crab Cake, yuzu and cod roe tartar sauce   US Dungeness - Farmed 特色蟹餅配鱈魚子他他汁   美國西岸 - 養殖            | 248 |
| 🐟 Beer Battered Prawns, lime chili sauce   Thailand - wild caught 香脆啤酒炸蝦球配青檸辣椒汁   泰國 - 野外捕撈                  | 208 |
| Thick Cut Maple Glazed Bacon, cornbread 楓糖漿厚切煙肉  | 148 |

## MAINS 主菜

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|---|-----|
| USDA Prime New York Strip 12oz 美國農業部認可頂級紐約西冷排12安士                                 | 548 |
| 👑 USDA Prime Ribeye 14oz 美國農業部認可頂級肉眼排14安士   | 568 |
| USDA Prime Filet 8oz 美國農業部認可頂級牛柳8安士   | 458 |
| Australian Wagyu Hanging Tender 8oz 澳洲安格斯和牛腹肉牛扒8安士                                | 308 |
| U.S. Colorado Lamb Chop 10oz 美國科羅拉多州羊扒10安士  | 428 |
| 🐟 Grilled Tiger Prawn, herbs & lemon   Thailand - wild caught 檸檬香草烤虎蝦   泰國 - 野外捕撈 | 268 |

## SIDES 配菜

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|--|----|
| 🍷 Potatoes, classic mashed / steak cut fries 經典薯蓉 / 自家製炸薯條 | 68 |
| 🍷 Mac and Cheese 芝士通粉                                      | 78 |
| 🍷 Grilled Vegetables 烤田園蔬菜                                 | 78 |
| 🍷 Creamed Spinach, slow-cooked egg yolk 忌廉菠菜配慢煮蛋黃          | 98 |

👑 Chef's Recommendation 大廚推介    🍷 Vegetarian 素食    🐟 Sustainable Seafood 可持續發展海鮮    🍷 Gluten Free 無麩質  
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