

## SET LUNCH

APPETIZER + MAIN + DESSERT \$368 PER PERSON  
APPETIZER + SOUP + MAIN + DESSERT \$388 PER PERSON

前菜 + 主菜 + 甜品每位 \$368 元正  
前菜 + 餐湯 + 主菜 + 甜品每位 \$388 元正

### APPETIZER

#### SUMMER SALAD BAR

FRESH LEAFY GREENS | HOMEMADE MIXED SALADS | COLD CUTS |  
CHEESE SELECTION | ARTISAN BREAD

自助前菜

新鮮沙律菜 | 自家製沙律 | 精選凍肉 | 特選芝士 | 麵包

### SOUP

#### SOUP OF THE DAY

是日精選餐湯

### MAIN

CHOICE OF ONE FROM THE BELOW ITEMS

FALKLAND ISLAND  
TOOTHFISH  
福克蘭群島牙魚

MADAGASCAR KING PRAWN  
馬達加斯加大蝦

AUSTRALIAN LAMB CHOP  
澳洲羊扒

IBERICO PORK RACK  
西班牙伊比利亞黑毛豬架

USDA SHORT RIB  
美國牛肋肉

PHILLY CHEESESTEAK  
芝士牛肉三文治

AUSTRALIAN GRASS-FED STRIPLOIN  
澳洲草飼西冷

USDA BLACK ANGUS RIBEYE (+\$98)  
美國安格斯肉眼 (另外加配 \$98)

--- ALL MAINS ARE SERVED WITH SIDE DISH ---  
--- 所有主菜均配薯菜 ---

### DAILY DESSERT

是日精選甜品

## ADD TO THE MAIN

CREAMY CORN  
忌廉粟米 \$38

THICK CUT MAPLE GLAZED BACON  
楓糖漿厚切煙肉 \$98

SWEET POTATO FRIES  
炸蕃薯條 \$38

SAUTÉED MUSHROOMS  
炒蘑菇 \$38

PAN-SEARED DUCK FOIE GRAS  
香煎鴨肝 \$98

GARLIC FRENCH BEAN  
蒜蓉法邊豆 \$38

## LUNCH SPECIALS

LOBSTER BISQUE  
龍蝦湯 \$158

FRENCH "FREE RANGE" YELLOW CHICKEN 14oz  
法國黃雞 14 安士 \$368

BEEF TARTARE  
牛肉他他 \$298

US WAGYU "GOLD MEDAL" STRIPLOIN 10oz  
美國金牌極黑和牛西冷 10 安士 \$788

WAGYU BEEF BURGER  
和牛漢堡 \$238

AUSTRALIAN WAGYU M9+ RIBEYE 9oz  
澳洲和牛 9 級+ 肉眼 9 安士 \$958

## FREE FLOW DRINK PACKAGE \$198 PER PERSON

SPARKLING WINE, SOMMELIER'S WHITE & RED WINE SELECTION,  
BEER, FRUIT JUICE & SOFT DRINKS

\*\*\*UPGRADE TO CHAMPAGNE ADD \$100\*\*\*

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE 以上價錢以港幣計算及另收加一服務費  
THE BILLING AMOUNT ON RECEIPT WILL BE ROUNDED UP TO THE NEAREST DOLLAR 賬單金額將以整數計算  
PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES 如有任何食物敏感請告知服務員