

SET LUNCH

SALAD BAR + MAIN + DESSERT \$368 PER PERSON
SALAD BAR + SOUP + MAIN + DESSERT \$388 PER PERSON

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

APPETIZER

DELUXE 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

SPANISH FLAT IRON STEAK
西班牙牛板腱

PHILLY CHEESESTEAK
芝士牛肉三文治

AUSTRALIAN GRASS-FED STRIPLOIN
澳洲草飼西冷

USDA BLACK ANGUS RIBEYE (+\$128)
美國安格斯肉眼 (另外加配 \$128)

--- 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

SAUTÉED ASSORTED VEGETABLES
炒雜菜 \$38

LUNCH SPECIALS

LOBSTER BISQUE
龍蝦湯 \$168

FRENCH "FREE RANGE" YELLOW SPRING CHICKEN 12oz
法國春雞 12 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