

## SET LUNCH

APPETIZER + MAIN + DESSERT \$328 PER PERSON  
APPETIZER + SOUP + MAIN + DESSERT \$358 PER PERSON

前菜 + 主菜 + 甜品每位 \$328 元正  
前菜 + 餐湯 + 主菜 + 甜品每位 \$358 元正

### APPETIZER

CHOICE OF ONE FROM THE BELOW ITEMS

CLASSIC CAESAR  
AMERICAN CHICKEN TENDERS  
傳統凱撒沙律 配脆炸雞塊

AHI TUNA TARTARE  
YUZU DRESSING & GARLIC BREAD  
吞拿魚他他 柚子汁配烤蒜蓉麵包

THICK CUT APPLEWOOD BACON  
CAULIFLOWER & EGG SALAD  
厚切煙肉 配椰菜花雞蛋沙律

SAUTÉED ESCARGOTS  
HERB BUTTER & CRYSTAL BREAD  
炒法國田螺 香草牛油配天然發酵麵包

### SOUP

CHOICE OF ONE FROM THE BELOW ITEMS

SOUP OF THE DAY  
是日精選餐湯

LOBSTER BISQUE (+\$20)  
龍蝦湯 (另外加配 \$20)

### MAIN

CHOICE OF ONE FROM THE BELOW ITEMS

LOCH FYNE SALMON  
蘇格蘭三文魚

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

WAGYU BEEF BURGER  
和牛漢堡

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

### FREE FLOW DRINK PACKAGE \$238 PER PERSON

SPARKLING WINE, SOMMELIER'S WHITE & RED WINE SELECTION,  
BEER, FRUIT JUICE & SOFT DRINKS  
\*\*\*UPGRADE TO CHAMPAGNE ADD \$150\*\*\*

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