

## SET LUNCH

APPETIZER + MAIN + DESSERT \$398 PER PERSON  
APPETIZER + SOUP + MAIN + DESSERT \$428 PER PERSON

自助前菜 + 主菜 + 甜品每位 \$398 元正  
自助前菜 + 餐湯 + 主菜 + 甜品每位 \$428 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

LOCH FYNE SALMON

蘇格蘭三文魚

MADAGASCAR KING PRAWN

HOMEMADE TAGLIOLINI  
馬達加斯加大蝦 配自家製幼蛋麵

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 (另加 \$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

PHILLY CHEESESTEAK

芝士牛肉三文治 \$238

AUSTRALIAN WAGYU M9+ RIBEYE 9oz

澳洲和牛 9 級+ 肉眼 9 安士 \$958

### 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