

BUSINESS SET LUNCH

2 Courses \$218 per person

3 Courses \$238 per person

Additional \$95 for free-flowing house wine

Additional \$30 for glass of fresh juice or soft drink

Serves from 11:30am to 2:30pm

APPETISERS



Smoked potato soup (V)(D)

Caramelized onion and spinach

Alibi Waldorf salad (V)(G)(D)(N)

Genius greens hydroponic salad leaves
Blue cheese curd, red grapes, celery, candied pecans

Atlantic Salmon tartare (G)(D)(S)

Sesame, crisp seaweed, avocado mayo
Bergamot ponzu

Hand dived scallop crudo (G)(S)

Melon granite, yuzu gel, crisp wheat, Ikura
(Additional \$40 per person)

MAINS



Confit locally farmed Japanese seabass (D)(S)

Cream leek and potato, Shanghai pak choi
Fish veloute

Honey glazed duck breast (G)(D)

Miso glazed cabbage, shiminji mushroom
Pomme Anna

Japanese shitake penne pasta (V)(G)(D)

Girolle mushroom, mozzarella
Ajitama marinated egg

Wagyu beef top sirloin (D)

Roasted garlic and thyme pomme purée
Garlic, confit baby onions, black fungus
(Additional \$80 per person)

SWEETS



Mixed berry and yogurt frozen parfait (G)(D)

Mango Kalamansi milk chocolate mousse cake (N)(G)(D)

**Served with your choice of freshly brewed
coffee or tea**

G = Gluten / P = Pork / D = Dairy / N = Nuts
V = Vegetarian / VE = Vegan / S = Seafood

Price is subject to 10% service charge.

2021.10.27

商務午餐

二道菜午餐 每位 \$218

三道菜午餐 每位 \$238

另加 \$95 無限暢飲特選餐酒

另加 \$30 享用一杯果汁或汽水

早上十一時半至下午二時半供應

前菜 (四選一)



煙燻薯仔湯 (V)(D)

焦糖洋蔥, 菠菜

特式華都夫沙律 (V)(G)(D)(N)

新鮮水培沙律菜, 藍芝士醬, 紅提子, 西芹
山核桃脆粒

大西洋三文魚他他 (G)(D)(S)

白芝麻, 紫菜脆片, 牛油果蛋黃醬, 佛手柑汁

北海道帶子刺身 (G)(S)

蜜瓜沙冰, 柚子醬, 小麥脆脆, 三文魚籽
(每位另加\$40)

主菜 (四選一)



慢煮本地鮮鱸魚 (D)(S)

忌廉大蒜薯粒, 小棠菜, 鮮魚濃汁

慢煮蜜香鴨胸 (G)(D)

日式麵鼓燴椰菜, 靈芝菇, 牛油千層薯

日式花菇長通粉 (V)(G)(D)

雞油菌, 馬蘇里拉芝士, 日式溏心蛋

和牛上後腰脊肉 (G)(D)

香蒜百里香薯蓉, 蒜泥醬, 油浸洋蔥仔, 黑木耳
(每位另加\$80)

甜品 (二選一)



雜莓乳酪芭菲 (G)(D)

芒果四季橘牛奶朱古力慕絲蛋糕 (N)(G)(D)

自選香濃咖啡或茶

G = 穀麥及豆類 / P = 豬肉 / D = 奶類 / N = 堅果
V = 素食 / VE = 全素 / S = 海鮮

另加一服務費。

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