

BUSINESS SET LUNCH

2 Courses \$218 per person

3 Courses \$238 per person

Additional \$95 for free-flowing house wine

Additional \$25 for glass of fresh juice or soft drink

Serves from 11:30am to 2:30pm

APPETISERS



Carrot soup (VE)(N)

Coconut cream, toasted almonds

British free range pork terrine (P)(G)

Grilled sour dough, roasted green apple gel

Baby herbs salad

Goat's cheese, orange and beetroot salad (D)(N)(V)

Goat's cheese mousse, dried orange

Kohlrabi, pecans

Sake steamed Abalone (S)(D)

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

MAINS



Slow cooked pigeon breast (G)(D)(P)

Teriyaki shitake, miso eggplant purée, silver beet

Smoked bacon, Pommès Anna

Confit Grouper (S)

Vermicelli, tangerine peel, baby corn, cordy ceps

Fish consommé

Kimchi and sesame risotto (D)(V)

Baby cabbage, sweetcorn, okra, mozzarella

Wagyu beef top sirloin (G)(D)

Soy glazed braised beef, garlic purée

Comté cheese potato, confit shallot

(Additional \$80 per person)

SWEETS



Honey oat cake (G)(D)

Coconut marshmallow, fresh mango

Mango sorbet

Hazelnut and Truffle Mille-feuille (G)(D)(N)

Hazelnut praline, vanilla ice cream

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.

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 \$25 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)



胡蘿蔔湯 (VE)(N)

椰奶, 烤杏仁

英國自由放養豬肉醬 (P)(G)

香烤酸麵包, 燒青蘋果汁, 香草苗沙律

羊奶芝士, 橙, 紅菜頭沙律 (D)(N)(V)

羊奶芝士慕士, 風乾橙片, 芥蘭頭, 核桃

日式清酒蒸鮑魚 (S)(D)

海膽蛋黃醬, 藜麥, 柚子汁

(每位另加\$40)

主菜 (四選一)



慢煮乳鴿胸 (G)(D)(P)

照燒醬香菇, 味噌茄子醬, 牛皮菜, 煙肉, 千層薯

油浸石斑魚 (S)

粉絲, 陳皮, 粟米苗, 新鮮蟲草花, 鮮魚清湯

芝麻泡菜汁意大利飯 (D)(V)

娃娃菜, 粟米, 秋葵, 莫札瑞拉芝士

和牛上後腰脊肉 (G)(D)

甜豉油燴牛肉, 蒜泥醬, 芝士薯仔, 紅蔥頭

(每位另加\$80)

甜品 (二選一)



蜜糖燕麥餅 (G)(D)

椰子棉花糖, 鮮芒果, 芒果雪葩

榛子, 松露千層酥 (G)(D)(N)

榛子醬, 雲呢拿雪糕

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。