

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

Okra and bamboo fungus salad (V)(G)

Buckwheat, cherry tomato, frisse, oyster mushroom
Quince and malt dressing

Beef tartare (G)(D)

Whole grain mustard, confit egg yolk
Celeriac purée, crisp lavash

Korean miso Octopus (S)(N)

Chinese cabbage and bean sprouts salad
Chia seeds, bergamot and sesame
(Additional \$40 per person)

MAINS



Pan fried Salmon fillet (S)(D)

Cherry tomato and basil salsa
Green pea purée, Pomme Anna

Slow roasted Lamb chump (P)(D)

Garlic crushed new potatoes, chimichurri sauce
Tomato and smoked bacon purée, rocket

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.

2021.09.02

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

秋葵竹筴沙律 (V)(G)

蕎麥, 櫻桃番茄, 菊苣, 蠔菇, 梨子黑麥汁

生牛肉韃靼 (G)(D)

芥末籽, 油浸蛋黃醬, 根芹菜汁, 烤薄脆餅乾

韓式味噌八爪魚 (S)(N)

大白菜大豆芽沙律, 奇亞籽, 佛手柑, 芝麻

(每位另加\$40)

主菜 (四選一)



香煎三文魚柳 (S)(D)

櫻桃番茄羅勒沙沙, 青豆醬, 千層薯

慢燒羊腰肉 (P)(D)

蒜香新薯, 阿根廷芹香醬, 番茄煙肉醬, 芝麻菜

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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