

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



Chestnut and soy milk velouté (V)(N)(D)

Natural yogurt, chives

Forest mushroom gluten salad (VE)(N)(G)

Endive, balsamic, black truffle, pine nuts

Crisp cordy ceps

Beef tartare (D)(S)

Anchovy dressing, parmesan, whole grain mustard

Garlic candy

Sake steamed Abalone (S)

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

MAINS



Confit duck leg (G)(D)

Blackberries, hibiscus, pomme purée

Bean sprouts

Slow cooked barramundi (P)(G)(D)

Chinese salami purée, pimento de piquillo sauce

Sautéed gnocchi, avocado

Watercress and roasted garlic risotto (V)(D)

Jicama, straw mushroom, salty egg yolk, cheddar

Wagyu beef top sirloin (G)(D)

Soy glazed braised beef, garlic purée

Comté cheese potato

(Additional \$80 per person)

SWEETS



White chocolate fig mousse cake (G)(D)

Raspberry sorbet

Pistachio strawberry opera cake (N)(G)(D)

Pistachio gelato

Served with your choice of freshly brewed coffee or tea

G = Gluten / P = Pork / D = Dairy

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)



栗子豆奶濃湯 (V)(N)(D)

純乳酪, 香蔥

野生蘑菇烤夫沙律 (VE)(N)(G)

菊苣, 意大利黑醋, 黑松露, 松子仁, 蟲草花

生牛肉韃靼 (D)(S)

鯷魚沙律醬, 巴馬臣芝士, 芥末籽, 香蒜片

日式清酒蒸鮑魚 (S)

海膽蛋黃醬, 藜麥, 柚子汁

(每位另加\$40)

主菜 (四選一)



油封鴨腿 (G)(D)

黑莓, 洛神花, 馬鈴薯蓉, 豆芽

慢煮澳洲盲鱈 (P)(G)(D)

中式風乾腸草, 西班牙煙燻紅椒汁, 貝殼薯團, 牛油果醬

烤蒜西洋菜意大利飯 (V)(D)

沙葛, 草菇, 鹹蛋黃, 英國車打芝士

和牛上後腰脊肉 (G)(D)

甜豉油燴牛肉, 蒜泥醬, 芝士薯仔

(每位另加\$80)

甜品 (二選一)



白朱古力無花果慕絲 (G)(D)

覆盆子雪葩

開心果士多啤梨歌劇院蛋糕 (N)(G)(D)

意式開心果雪糕

自選香濃咖啡或茶

G = 穀麥及豆類 / P = 豬肉 / D = 奶類

V = 素食 / VE = 全素 / S = 海鮮

另加一服務費。