

WESTERN SET LUNCH 2019

MENU A

Smoked Scottish salmon
fennel and purple onion salad, horseradish cream with olive oil pearl
煙蘇格蘭三文魚配茴香沙律及辣根忌廉伴橄欖油珍珠

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Heirloom tomato cream soup
basil pesto and Parmigiano-Reggiano with garlic croûton
蕃茄忌廉湯配羅勒香草醬及巴馬臣芝士伴蒜香麵包粒

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Roasted American beef striploin
seasonal vegetables and roasted new potato with red wine shallot jus
燒美國西冷牛扒配時令蔬菜及燒新薯伴乾蔥紅酒汁

or

Pan-seared barramundi fillet
garden pea and pancetta ragout, potato mousseline with citrus beurre blanc
香煎澳洲鱸魚柳配意式煙肉燴青雜豆及忌廉薯蓉伴柑橘牛油汁

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Dark chocolate marquise
hazelnut and Chantilly cream with kalamansi sorbet
特濃法式朱古力蛋糕配榛子及鮮忌廉伴橘子雪葩

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Coffee or tea
咖啡或茶
Petits fours
法式小甜點

938 per person

Price in Hong Kong dollars and subject to 10% service charge.
價格為每位港幣\$938 元，另加一服務費。