

SEMI-BUFFET SET LUNCH MENU

6 October to 16 October 2021

Amuse Bouche

Pan-fried duck foie gras with Granny Smith apple compote and truffle jus

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Antipasto and Soup from the Buffet

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Slow-roasted Atlantic salmon fillet with sun-dried tomato pesto

fennel and sweet onion ragoût with broccoli mousseline

or

Slow-roasted French chicken supreme

braised savoy cabbages and creamy mustard potato with crispy Parma ham

or

Crispy wild mushrooms risotto cake

Grilled green asparagus and roasted cherry tomato with Parmigiano Reggiano

or

Chef Recommendation

Pan-roasted U.S. beef striploin

glazed seasonal vegetables and potato dauphine with crispy pancetta

additional 88 on top of menu price

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Dessert Platter

Baked chocolate bread pudding with walnuts and chocolate chip

Lemon crème brûlée tart

Wild berries puff pastry galette

Matcha tiramisu with azuki red bean cream

Paris Brest

Tropical fruit salad with mint

Coffee or tea

Weekdays

4 courses 498 per person

Saturdays and public holidays

4 courses 538 per person

Please inform our staff if you have any food allergies or intolerances.

Menu items are subject to change.

All prices in Hong Kong dollars and subject to 10% service charge.

**WINE OF THE MONTH
FREE FLOW PACKAGE**

178 per person

White Wines

Bourgogne Blanc, Louis Jadot, Burgundy, France 2019
Viognier, Samuel's Collection, Yalumba, Barossa, Australia 2018
118 per glass

Red Wines

Barbera d'Asti Le Orme, Michele Chiarlo, Piedmont, Italy 2018
Shiraz, Samuel's Collection, Yalumba, Barossa, Australia 2018
118 per glass

**MINERAL WATERS AND SOFT DRINKS
FREE FLOW PACKAGE**

68 per person

Mineral Waters

Still Mineral Water, Llanllyr Source – UK
Sparkling Mineral Water, San Pellegrino – Italy

Soft Drinks

Coke
Coke Zero
Sprite
Ginger Ale
Ginger Beer

All **free flow beverage packages** are available
from Wednesdays to Saturdays and on Public Holidays from 12:00 pm to 3:00 pm.