

SEMI-BUFFET SET LUNCH MENU

20 October to 30 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 Barramundi fillet

garden pea and pancetta ragoût with cauliflower mousseline

or

Pan-grilled squid

fresh tomato concassé with glazed squid ink pasta

or

Gratinated wild mushrooms cannelloni

grilled green asparagus and roasted cherry tomato with Parmigiano Reggiano

or

Chef Recommendation

Beef short rib and cheek pithivier

glazed seasonal vegetables and port wine reduction

additional 88 on top of menu price

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Dessert Platter

Baked sweet cherry crumbles

Matcha cake roll with adzuki bean cream

Rich chocolate lamington with candied zest

Passion fruit crème brûlée tart

Triple berries trifle with vanilla Chantilly cream

Seasonal fruit salad

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.