

SEMI-BUFFET SET LUNCH MENU

5 January to 15 January 2022

Antipasto, Salads and Soup from the Buffet

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Pan-seared Italian farmed seabass

ratatouille and creamy potato with dill and Pernod émulsion

or

Provençale herb roasted Australian lamb rack

sautéed French beans and roasted new potato with rosemary jus

or

Sautéed wild mushrooms

orzo pasta and Parmigiano Reggiano with truffle émulsion

or

Chef Recommendation

Roasted U.S. beef prime rib

glazed seasonal vegetables and vintage port reduction

additional 88 on top of menu price

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Dessert Platter

Mango tart slab

Vanilla bean crème brûlée

Cherry tart with swiss meringue

Chocolate lamington with whipped ganache

Matcha tea panna cotta with wild berries

Seasonal fruit platter

Coffee or tea

Weekdays

3 courses 498 per person

Saturdays and public holidays

3 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**

198 per person

White Wines

El Jardín De La Emperatriz Blanco, Rioja, Spain 2020
Pont De Gassac Blanc, Moulin De Gassac, Languedoc Roussillon, France 2018
108 per glass

Red Wines

El Jardín De La Emperatriz Crianza, Rioja, Spain 2017
Pont De Gassac Rouge, Moulin De Gassac, Languedoc Roussillon, France 2018
108 per glass

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

78 per person

Mineral Waters

Still Mineral Water, Llanllyr Source – UK
Sparkling Mineral Water, Llanllyr Source – UK

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.