



EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

SET LUNCH

APPETISERS

COLD

HANDPICKED CRAB CAKE

Lime mayonnaise, jalapeno
and green salad

FOIE GRAS PRESSÉ

Toasted brioche, fleur de sel Camargue
and cherry jam

BURRATA

Beef heart tomato, avocado, pesto
and balsamic vinegar

GRILLED PEACH SALAD

Arugula salad, goat cheese, walnuts,
orange and yuzu dressing

YELLOW FIN TUNA TATAKI

Chilli bean sauce, baby gem salad and lotus root

WARM

FOCACCIA

Sun-dried tomatoes, chives, Kalamata olives and preserved kumquat marmalade

LOBSTER BISQUE

Lobster, fennel and dill

MAINS

FROM THE GARDEN

RATATOUILLE

Parmesan, tomato coulis and basil

FROM THE SEA

ALASKAN BLACK COD

Glazed seasonal vegetables, celeriac purée and miso sauce

PAN SEARED SEABASS

Olive tapenade, baby leek and baby grey shrimps

VIETNAMESE KING PRAWN CURRY

Basmati rice

MARKET SPECIAL

DAILY CARVING

Available Monday to Friday

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

MAIN COURSES

FROM THE LAND

PORK CHOP

Sesame cabbage salad, orange dressing and basmati rice

LAMB LOIN NAVARIN

Glazed spring vegetables and thyme jus

Additional choice of Béarnaise, black peppercorn gravy or red wine sauce available upon request

SIDES

ADD \$50

MASHED POTATOES

SAUTEED BABY SPINACH WITH GARLIC

GLAZED SEASONAL VEGETABLES

MIXED SALAD

DESSERTS

A daily selection handcrafted by our pastry chef

2-course menu at \$450 per person

3-course menu at \$550 per person

SOMMELIER'S RECOMMENDATIONS

CHAMPAGNE

R de Ruinart, France, NV

150ml

\$195

WHITE

Chablis, Vieilles Vignes, Domaine Guy Robin et Fils, Burgundy, France, 2016

\$140

RED

Crianza, Bodegas Vallobera, Rioja, Spain, 2014

\$110

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