

# LUNCH & DINNER SPECIALS

## 午餐及晚餐精選

1-15 April 2026

### STARTER

Baby Spinach & Seafood Soup 🌿 🥚 🍴

*Tofu, Shellfish, Shiitake, Spring Onion, Sesame Oil*

嫩菠菜豆腐海鮮羹

配豆腐、貝類、冬菇、蔥花及麻油

Or

Green Asparagus & Poached Egg Salad 🍴 🥚

*Iberico Ham, Mizuna, Truffle Dressing*

青蘆筍水煮蛋沙律

配西班牙黑毛豬火腿、日本水菜及松露醬汁

Or

Lobster & Avocado Salad 🍴

*Lollo Rossa, Sweet Pea, Fennel, Watercress, Spicy Cocktail Dressing*

龍蝦牛油果沙律

配紅卷生菜、甜豆、茴香、西洋菜及辣味雞尾酒醬汁

### MAIN

Grilled U.S. Sirloin Steak 160g

*Almond, Sesame, Parmesan, Rocket Salad, Creamy Horseradish Sauce*

烤美國西冷牛扒160克

配杏仁、芝麻、巴馬臣芝士、火箭菜沙律及忌廉辣根汁

Or

Saltimbocca Iberico Pork 🍴

*Seared, Prama Ham, Portobello, Bucatini, White Wine Sauce*

意式伊比利亞黑毛豬

配帕爾瑪火腿、伴大啡菇、意大利粗管麵及白酒汁

Or

Lemon Longgang Chicken

*Lime Leaves, Powder, Sesame, Coriander Cress, Steamed Rice*

西檸龍崗雞

配青檸葉、芝麻、芫茜苗及絲苗白飯

### DESSERT

Peach Trifle 🍑

*Raspberry Compote, Vanilla Ice Cream*

蜜桃忌廉層杯伴紅莓醬及雲呢拿雪糕

Or

White Chocolate Entremet 🍫

*Earl Grey, Mandarin Orange Ice Cream*

白朱古力慕絲蛋糕配伯爵茶及柑橘雪糕

Coffee, Tea or Soft Drink

咖啡、茶或汽水

🍴 Nut Free 🍴 Gluten Free 🍴 Dairy Free 🍴 Lactose Free

🍴 Vegetarian 🍴 Vegan 🍴 Organic 🍴 Healthy 🍴 Cage Free Egg

2-COURSE SET 488 | 3-COURSE SET 588

Please inform your server of any food-related allergies.

Prices are in Hong Kong dollars and subject 10% service charge.

Where available, our ingredients are from local and sustainable sources.

如對任何食物有過敏反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。

我們盡力選用本地且可持續來源的食材。