

# LUNCH & DINNER SPECIALS

## 午餐及晚餐精選

16-30 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

Hokkai Scallop, Aburi-style 🥚 🥛

*Green Pea Purée, Apple & Quinoa, Lemon Olive Oil Dressing*

炙燒北海帶子

伴青豆蓉、蘋果藜麥及檸檬橄欖油

Or

Tiger Prawn Salad

*Pan-seared, Courgette, Avocado, Feta, White Balsamic Vinaigrette*

香煎虎蝦沙律

伴意大利青瓜、牛油果、菲達芝士及白香醋油醬汁

### 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

Grilled Cajun Iberico Pork Pluma

*Pineapple Salsa, Broccolini, Sweet Potato, BBQ Sauce*

烤香辣西班牙黑毛豬肉

配菠蘿莎莎、西蘭花苗、番薯及燒烤汁

Or

Steamed Cod Fillet

*Preserved Olive, Green Bean, Spring Onion, Steamed Rice*

攪角蒸鱈魚柳

伴青豆角、蔥花及絲苗白飯

### 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。