

LUNCH SET MENU

APPETISERS

QUINOA SALAD (V)

Quinoa, Greens, Baby Radish, Cucumber, Avocado, Seeds, Dried Fruits, Soy-Sesame Dressing

BABY GEM SALAD (V)

Kale, Onsen Egg, Black Truffle Vinaigrette, Ricotta Salata, Sourdough Crisps

BURRATA

Butternut Squash, Candied Walnuts, Crispy Bacon, Rocket, Balsamic Cream

HOKKAIDO SCALLOP A LA PLANCHA

Cauliflower Puree, Edamame, Peanut, Dried Crab Meat, Uni Foam

BEEF TARTARE

Pickles, Shallots, Egg Yolk, Sourdough Crisps

HAMACHI CRUDO

Mango and Ginger Sauce, Coriander-Chilli Oil, Lime

FOIE GRAS TERRINE

Blueberry Gel, Brioche

(supplement \$48)

SCOTTISH SMOKED SALMON RESERVE

- PREPARED TABLESIDE -

Capers, Shallots, Olive Oil, Chives, Dill, Egg White

(supplement \$48)

TAIPAN CRAB CAKES

Orange, Caper Mayo, Lemon

SOUP

SPICED PUMPKIN AND CARROT SOUP (V)

Coconut cream, coriander

CHICKEN CONSOMMÉ

Root Vegetable Mirepoix

2-course set menu at \$498 per person

3-course set menu at \$598 per person

4-course set menu at \$638 per person

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

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

MAINS

WILD MUSHROOM RAGU GARGANELLI (V)

Black Truffle, Ricotta Salata

ASARI CLAMS TAGLIATELLE

Nduja Butter, Ikura, Sake, Spring Onion

ROASTED CHILEAN SEABASS

Black Garlic Tapenade, Black Beans Stew, Jus

(Supplement \$88)

SLOW COOKED SALMON

Cucumber, Lime, Crème Fraîche Crushed Potato, Fennel Emulsion

SNAKE RIVER PORK LOIN

Crushed Potatoes, Curry Mayonnaise, Natural Jus

PAN-SEARED AUSTRALIAN LAMB CHOP

Jerusalem Artichoke Puree, Cous Cous, Harissa Alioli, Lamb Jus

(Supplement \$88)

U.S. GRAIN FED BEEF TENDERLOIN

Celery Root Purée, Grilled Spring Onion, Maitake Mushroom, Green Pepper Sauce

(Supplement \$88)

DAILY CARVING

Expertly Roasted and Carved Tableside

(Supplement \$148)

2-course set menu at \$498 per person

3-course set menu at \$598 per person

4-course set menu at \$638 per person

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FROM THE GRILL

Served with daily inspirations from the market

PORTOBELLO MUSHROOM (V)

Sundried Tomato, Basil, Mozzarella

U.S. ANGUS BEEF HANGER STEAK

Rosemary, Roasted Garlic

AUSTRALIAN WAGYU BEEF SIRLOIN

Chimichurri Sauce, Natural Jus
(supplement \$88)

DESSERT TROLLEY

GIANDUJA HAZELNUT CHOCOLATE TART

MANDARIN CHESTNUT DOME

RASPBERRY VANILLA MILLE FEUILLE

LEMON MERINGUE TART

PISTACHIO RASPBERRY GATEAUX

2-course set menu at \$498 per person

3-course set menu at \$598 per person

4-course set menu at \$638 per person

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