

LUNCH SET MENU

660 per person

APPETISER *(choice of one)*

BURRATA marinated heirloom tomatoes, basil, aged balsamic vinegar, olive oil, croutons
AHI TUNA CEVICHE citrus, red onions, coriander, bell peppers, chilli
GRILLED OCTOPUS chickpea cream, potatoes, cherry tomatoes, Espelette pepper
WAGYU BEEF CARPACCIO rocket salad, pickled mushrooms, aged parmesan cheese, extra virgin olive oil

SOUP *(additional 48 each)*

LOBSTER BISQUE cognac, cream, chives
FRENCH ONION gruyère cheese, crouton

MAIN COURSE *(choice of one)*

PAN SEARED SUSTAINABLE AUSTRALIAN SWORDFISH FILLET
olives, capers, cherry tomatoes, lemon, oregano
WHOLE ROASTED BBQ SPICED SPRING CHICKEN confit garlic, lemon
DRY AGED GALICIAN RUBIA GALLEGA BURGER
Manchego sheep's cheese, caramelized onions, tomatoes, lettuce
8oz SOUTH AFRICAN WAGYU SIRLOIN café de Paris butter
6oz THREE PEPPER CRUSTED GRASS FED ARGENTINEAN TENDERLOIN
green peppercorn sauce

SIDE *(choice of one)*

FRIES parmesan cheese
TRUFFLED POTATO MOUSSELINE butter, cream
CANNELLINI BEAN CASSEROLE tomato sauce, bacon, thyme, olive oil
BROCCOLI chilli, garlic butter

DESSERT *(choice of one)*

SIGNATURE CHEESECAKE apricot compote
BANANA CARAMEL SUNDAE toasted almonds, sea salt

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.