LUNCH MENU

2 courses | 498 per person 3 courses | 588 per person

STARTERS

(choose your favourite)

♥ Burrata Salad Marinated Heirloom Tomatoes, Aged Balsamic Vinegar
 Wagyu Beef Carpaccio Rocket Salad, Pickled Mushrooms, Aged Parmesan Cheese
 ♥ Clams Marinière White Wine, Shallots, Parsley

S Wagyu Beef Tartare Capers, Cornichons, Pan de Cristal (add 138)
S Jumbo Lump Crab Cake Remoulade Sauce (add 128)

SOUPS

■ Lobster Bisque Cognac, Cream, Chives (add 58)
French Onion Gruyère Cheese Gratinated, Crouton (add 48)

MAIN COURSES

(choose your favourite)

Pan Seared Australian Swordfish Olives, Capers, Cherry Tomatoes

(Roasted BBQ Spiced Whole Spring Chicken Lemon, Confit Garlic

Steakhouse Wagyu Beef Burger Caramelized Onions, Cheddar Cheese, Lettuce, Tomatoes

36 6oz Argentinean Tenderloin Three Pepper Crust, Red Wine Jus (add **88**)

(3) 8oz South African M9 Wagyu Sirloin Green Peppercorn Sauce (add 188)

SIDE DISHES

(choose your favorite)

(s) Fries by Frites Atelier, Parmesan Cheese

(g) Creamy Mashed Potato

(*) Broccoli Chilli, Garlic Butter

Mac & Cheese Cheddar, Gruyère, Parmesan

Creamed Spinach

DESSERTS

(choose your favourite)

Chocolate Brownie Bailey's, Dark Cherry Compote
 Cinnamon Apple Crumble Vanilla Soft Serve Ice Cream
 Signature Cheesecake Apricot Compote

Signature Dishes

√ Vegetarian

(*) Gluten Free

■ Sustainably Sourced Seafood

Plant Based

(P) Contains Alcohol

Contains Pork

Contains Nuts

*No discount applicable.

Please advise our associates if you have any food allergies or special dietary restrictions.

All our prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized safety management system.

We help regional farmers shift to more climate friendly practices by supporting local charity
Zero Footprint Asia as an additional 1% in your bill.

