

LUNCH MENU

- 2 courses | 518 per person
Starter OR Soup, Main Course & Side Dish
- 3 courses | 588 per person
Starter OR Soup, Main Course & Side Dish, Dessert
- 4 courses | 678 per person
Starter, Soup, Main Course & Side Dish, Dessert

Glass of White OR Red Wine (add 80*)

STARTERS

Burrata Salad Marinated Heirloom Tomatoes, Aged Balsamic Vinegar

House Smoked Salmon Potato Cream, Blinis

Morisseau Brittany Mussels White Wine, Shallots

Wagyu Beef Tartare Capers, Cornichons, Pan de Cristal (add 138)

Jumbo Lump Crab Cake Remoulade Sauce (add 128)

SOUPS

Lobster Bisque Cognac, Cream, Chives

French Onion Gruyère Cheese Gratinated, Crouton

MAIN COURSES

Pan Seared Halibut Beurre Blanc Sauce

Roasted BBQ Spiced Whole Spring Chicken Lemon, Confit Garlic

Steakhouse Burger Australian Wagyu Patty

6oz Argentinean Tenderloin Green Peppercorn & Brandy Sauce

8oz Australian Wagyu Hanging Tender Chimichurri

SIDE DISHES

Fries by Frites Atelier, Parmesan Cheese

Creamy Mashed Potato

Broccoli Chilli, Garlic Butter

Mac & Cheese Cheddar, Gruyère, Parmesan

Creamed Spinach

DESSERTS

Eton Mess Meringue, Strawberry Confit, Whipped Cream, Krich

Cinnamon Apple Crumble Vanilla Soft Serve Ice Cream

Signature Cheesecake Apricot Compote

- Signature Dishes Vegetarian Plant-based Halal-friendly
Crustaceans Dairy Egg Fish Gluten Molluscs
Peanuts Soy Sustainably sourced seafood Tree 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.

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

