

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*
🍷 **Morisseau Brittany Mussels** *White Wine, Shallots, Parsley*
🍷🍷 **Wagyu Beef Tartare** *Capers, Cornichons, Pan de Cristal (add 138)*
🍷 **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*
🍷 **6oz Argentinean Tenderloin** *Three Pepper Crust, Red Wine Jus (add 88)*
🍷 **8oz South African M9 Wagyu Sirloin** *Green Peppercorn Sauce (add 188)*

SIDE DISHES

(choose your favorite)

- 🍷 **Fries** *Parmesan Cheese*
🍷 **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 (add 48)*
🍷 **Signature Cheesecake** *Apricot Compote*

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- 🍷 Signature Dishes 🍷 Vegetarian 🍷 Gluten Free
🍷 Sustainably Sourced Seafood 🍷 Plant Based
🍷 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.

