

LUNCH MENU

- 2 courses | **518** per person
3 courses | **588** per person
4 courses | **678** per person

Glass of White OR Red Wine (add **80***)

STARTERS

(choose your favourite)

🌿 **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

(choose your favourite)

🐟 **Lobster Bisque** *Cognac, Cream, Chives*

French Onion *Gruyère Cheese Gratinated, Crouton*

MAIN COURSES

(choose your favourite)

🐟 **Pan Seared Halibut** *Beurre Blanc Sauce*

🍷 **Roasted BBQ Spiced Whole Spring Chicken** *Lemon, Confit Garlic*
Steakhouse Burger *Caramelized Onions, Cheddar Cheese, Lettuce, Tomatoes*

🍷 **6oz Argentinean Tenderloin** *Green Peppercorn & Brandy Sauce*

🍷 **8oz Australian Wagyu Hanging Tender** *Chimichurri*

SIDE DISHES

(choose your favorite)

🍷🍷 **Fries** by **Frites Atelier**, *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*

🍷 **Signature Cheesecake** *Apricot Compote*

🍷 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.

