

PLAT *du* JOUR

LUNCH • 11:30-15:00

PRIXE-FIXE 套餐

2-Course 兩道菜 248 | 3-Course 三道菜 268

Warm Superfood Salad 油封火雞腿羽衣甘藍沙律

Kale, Confit Turkey Leg, Dried Cranberry, Avocado,
Candied Pecan, Raspberry & Balsamic Reduction

or

Balik Salmon 煙三文魚伴魚子醬、牛油果蓉紅菜頭沙律

Harenga Caviar, Horseradish Avocado Purée, Beets Salad

or

Escargots 法式香草焗田螺

Parsley & Garlic Butter

or

Lobster Bisque 法式龍蝦湯

Crème Fraîche, Chives

or

Seared Red Prawn & Hokkaido Scallop [Supplement +20]

Sauté Baby Spinach & Champagne Cream Sauce
香煎紅蝦 北海道帶子伴香檳忌廉汁

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Ravioli del Plin

Shaved Black Winter Truffle & Pecorino,
Pine Nuts, Semi-Dried Cherry Tomatoes
黑松露羊奶芝士意大利雲吞

or

MOVING MOUNTAINS Burger

Beef Tomato & Gruyère,
Truffle Mayonnaise & Frites

Moving Mountains®

素食漢堡配松露醬薯條

or

Rangers Valley Wagyu Beef Burger

Sauté Mushrooms & Bacon,
Beef Tomato, Gruyère,
Truffle Mayonnaise & Frites

澳洲和牛蘑菇煙肉漢堡

or

Dish of the Day 是日精選

or

Grill Selection 扒類精選

[Supplement +120]

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Apple Tarte Tatin 法式蘋果撻

Vanilla Ice-Cream

or

Crème Brûlée 經典焦糖燉蛋

or

Chocolate Fondant 朱古力心太軟

Salted Caramel & Home-Made Vanilla Ice-Cream

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Coffee or Tea 咖啡或茶 [Supplement +35]

DISH OF THE DAY

是日精選主菜

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MON

Poitrine de Porc

Herbs Crusted Sous Vide Pork Belly, Pearl Barley,
Mushroom Fricassée, Natural Jus

慢 香草豬肉伴珍珠薏米、炒雜菌

TUE

Roasted Orange Roughy Fillet

Poached Duck Egg, Olive Oil Crushed Potatoes, Tomato Beurre Blanc
香烤橙鯛魚伴蕃茄牛油汁

WED

Bouillabaisse

Provençal Fish Stew, Red Prawn, Saffron Broth & Rouille Croutons

法式馬賽海鮮湯

THU

Lamb Navarin

Slow Braised Organic Baby Lamb Shoulder,
Glazed Carrots & Baby Onions, Sauté Mushrooms, Pomme Purée

慢 羊肩伴薯蓉

FRI

Crab Meat Pasta [Set Menu Supplement +80]

Jumbo Lump, Roasted Crab Bisque, Garlic & Chili
香辣珍寶蟹肉意粉

GRILL 扒類

.....

Australian Lamb Rack [half rack]

澳洲羊架

U.S. Rib-Eye [280g]

草飼肉眼牛扒

All served with: Salade Composée & Frites

And your choice of the below:

Maître d'Hôtel Butter | Béarnaise | Peppercorn Sauce

配薯條、雜菜沙律及一款醬汁：

法式香草牛油 | 奶油蛋黃醬 | 胡椒汁

Add Sauté Foie Gras [Supplement +80]

加配香煎法國鴨肝

LES GARNITURES 配菜

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Pommes Purée 薯蓉 48

Sauté Baby Spinach 炒菠菜 48

Frites with Truffle Mayonnaise 松露蛋黃醬薯條 48



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