

Mix & Match Lunch

2 Courses 390 / 3 Courses 440 / 4 Courses 490

Matching Wine

1 Glass 80 / 2 Glasses 150 / 3 Glasses 220

To Share

Gillardeau N°2 Oyster (49 per pce)
"Au Naturel" / Lemon / Shallots Vinegar

Caledonian Blue Prawn

Tartare / Avocado / Ponzu

Organic Pork & Foie Gras

"Rillette" / Port Wine / Colour Radish

Boston Lobster (add 180 Half / 310 Whole)
"Quenelle" / Pepper Sauce / Bok Choi

French Veal

Gyoza / Spring Carrots / Coriander Emulsion

Pertuis Green Asparagus

Velouté / Japanese Egg / Avruga

Rhug Estate Lamb Shoulder

"Shepherd's Pie" / Mash Potato

Miyazagi A4 Sirloin (add 290)

Eggplant / Wild Garlic / Miso

Hokkaido Scallops

Beetroot / Green Apple / Yuzu

Our Cheese Selection

From Les Frères Marchand

Chocolate Choux

Guanaja / Pecan Nuts / Tonka & Vanilla Ice-Cream

Pavlova

Mango / Coconut / Passion Fruit

Soufflé

Pineapple / Basil / Raspberry Sorbet

All prices are in HK\$ and subject to a 10% service charge
Please contact our team in case of any concern for food allergies