

## BUSINESS SET LUNCH

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2 Courses \$218 per person

3 Courses \$238 per person

Additional \$95 for free-flowing house wine

Additional \$25 for glass of fresh juice or soft drink

Serves from 11:30am to 2:30pm

### APPETISERS



#### Carrot soup (VE)(N)

Coconut cream, toasted almonds

#### Beef tartare (D)

Kohlrabi remoulade, parmesan cheese, avocado

#### Quinoa and avocado salad (G)(D)(N)(V)

Rocket, manchego cheese, mango yogurt

#### Sake steamed Abalone (S)(D)

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

### MAINS



#### Slow cooked honey glazed duck breast (G)(D)

Teriyaki shitake and pearl barley risotto

Eggplant miso purée

#### Confit Barramundi (S)(D)(N)

Bell pepper and cashew nut Romesco sauce

Seaweed, basil, Pomme Anna

#### Homemade tagliatelle (G)(D)(V)

Onion cream, fresh Yunnan mushroom, spinach

#### Wagyu beef top sirloin (G)(D)

Soy glazed braised beef, garlic purée

Comté cheese potato, confit shallot

(Additional \$80 per person)

### SWEETS



#### Raspberry Paris brest (G)(D)

Raspberry sorbet

#### Strawberry and coconut mousse

(G)(D)(N)

Coconut dacquoise, lime sorbet

Served with your choice of freshly brewed coffee or tea

G = Gluten / P = Pork / D = Dairy / N = Nuts  
V = Vegetarian / VE = Vegan / S = Seafood

Price is subject to 10% service charge.

## 商務午餐

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二道菜午餐 每位 \$218

三道菜午餐 每位 \$238

另加 \$95 無限暢飲特選餐酒

另加 \$25 享用一杯果汁或汽水

早上十一時半至下午二時半供應

### 前菜 (四選一)



胡蘿蔔湯 (VE)(N)

椰奶, 烤杏仁

有機牛肉他他 (D)

芥蘭頭沙律, 巴馬臣芝士, 牛油果醬

牛油果藜麥沙律 (G)(D)(N)(V)

芝麻菜, 曼徹格芝士, 芒果乳酪

日式清酒蒸鮑魚 (S)(D)

海膽蛋黃醬, 藜麥, 柚子汁

(每位另加\$40)

### 主菜 (四選一)



蜜糖煙鴨胸 (G)(D)

照燒蕃茄醬, 洋蔥米意大利飯, 茄子味噌醬

油浸盲鱒魚柳 (S)(D)(N)

烤紅椒腰果醬, 海藻, 羅勒, 千層薯

手製意大利闊麵 (G)(D)(V)

洋蔥忌廉, 鮮雲南蘑菇, 菠菜

和牛上後腰脊肉 (G)(D)

甜豉油燴牛肉, 蒜泥醬, 芝士薯仔, 紅蔥頭

(每位另加\$80)

### 甜品 (二選一)



覆盆子布雷斯斯特泡芙 (G)(D)

覆盆子雪葩

士多啤梨椰子慕絲 (G)(D)(N)

椰子蛋白杏仁蛋糕, 青檸雪葩

自選香濃咖啡或茶

G = 穀麥及豆類 / P = 豬肉 / D = 奶類  
N = 堅果 / V = 素食 / VE = 全素 / S = 海鮮

另加一服務費。