

BUSINESS SET LUNCH

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

Yellow fin tuna tartare (S)(G)

Watermelon, ponzu, wasabi foam

Kale and red cabbage salad (G)(D)(V)

Sweet sesame and garlic dressing, lychee

Fried tofu

Sake steamed Abalone (S)(D)

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

MAINS



Slow roasted British pork fillet (G)(D)

Warm Pumpkin and potato salsa

Smoked pumpkin puree

Confit Grouper (S)

Vermicelli, tangerine peel, baby corn, cordy ceps

Fish consommé

Kombu and matcha risotto (G)(D)(V)

Cucumber, chives, telosma, mascarpone

Wagyu beef top sirloin (G)(D)

Soy glazed braised beef, garlic purée

Comté cheese potato, confit shallot

(Additional \$80 per person)

SWEETS



Honey oat cake (G)(D)

Coconut marshmallow, fresh mango

Mango 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

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

黃鱔吞拿魚韃韃 (S)(G)

西瓜, 柚子醋, 山葵泡沫

羽衣甘藍紅椰菜沙律 (G)(D)(V)

芝麻蒜香汁, 荔枝, 炸豆腐

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)



慢煮英國豬柳 (G)(D)

暖南瓜薯仔莎莎, 煙南瓜醬

油浸石斑魚 (S)

粉絲, 陳皮, 粟米苗, 新鮮蟲草花, 鮮魚清湯

昆布抹茶意大利飯 (G)(D)(V)

青瓜, 韭菜, 夜香花, 馬斯卡彭芝士

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)



蜜糖燕麥餅 (G)(D)

椰子棉花糖, 鮮芒果, 芒果雪葩

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。