

Express Lunch

STARTERS 前菜

Onsen Egg, Chicken Caesar Salad
溫泉蛋雞肉凱撒沙律

or

Soup of the Day 是日餐湯



MAIN DISHES 主菜

Grilled Zucchini, Eggplant and Basil Pizza 烤意大利青瓜、茄子及羅勒薄餅
\$128

or

Thai Beef Salad 泰式牛肉沙律

Grass-fed Beef Tenderloin, Organic Okra, Red Chili Sambal, Roasted Peanuts, Bean Sprouts, Organic Taiwan White Cabbage, Ginger, Fresh Mint, Cilantro, Lime Basil with a Fish and Sesame Sauce
草飼牛柳、有機秋葵、紅辣椒叁巴、烤花生、嫩豆芽、有機台灣白椰菜、薑、新鮮薄荷、芫荽、青檸及羅勒，配芝麻魚醬汁

\$138

or

Port Wine and Rosemary Lamb Ragout with Linguine 砵酒及迷迭香羊肉醬意粉
\$158

or



Pan Seared Salmon* with Vegetables Couscous “CHOFAN”
香煎三文魚配什菜炒庫斯米

\$178

or

Grilled Beef Tenderloin with Mashed Potato, Seasonal Vegetables and Black Pepper Sauce
燒牛柳配薯蓉，時令雜菜及黑椒汁

\$198



SUPPLEMENT 追加

+\$20 to enjoy coffee / tea / soft drink / juice / still or sparkling water

+\$40 for our chef daily dessert

+\$20 配咖啡/茶/汽水/果汁/無汽或有汽礦泉水

+\$40 享用是日精選甜品

No discount applicable 不適用於任何優惠

Available from MON to FRI 12pm-2:30pm 星期一至五下午12時至2時半供應



Seafood with this icon has been chosen according to the recommendation from WWF-

Hong Kong's Seafood Guide. Learn more: wwf.org.hk/seafoodguide/en

本標誌的菜式根據世界自然基金會香港分會的《海鮮選擇指引》選用環保海鮮。

了解更多：wwf.org.hk/seafoodguide

* Fresh Farmed Norwegian Salmon 挪威養殖三文魚



All prices are in Hong Kong dollars and are subject to a 10% service charge 全部價錢均以港幣計算並收取加一服務費
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
我們歡迎客戶查詢和了解菜式是否含有特別成份。當您點餐時，請向客戶服務員提出任何過敏或特殊的飲食要求。

Express Lunch

STARTERS 前菜

Pressed Turkey Roll with Quail Eggs and Garlic Crouton Salad
火雞卷配鸚鵡蛋及蒜香麵包沙律

or

Soup of the Day 是日餐湯



MAIN DISHES 主菜

Black Truffles and Fungi Pizza 黑松露及蘑菇薄餅
\$128

or

Thai Beef Salad 泰式牛肉沙律

Grass-fed Beef Tenderloin, Organic Okra, Red Chili Sambal, Roasted Peanuts, Bean Sprouts, Organic Taiwan White Cabbage, Ginger, Fresh Mint, Cilantro, Lime Basil with a Fish and Sesame Sauce
草飼牛柳、有機秋葵、紅辣椒叁巴、烤花生、嫩豆芽、有機台灣白椰菜、薑、新鮮薄荷、芫荽、青檸及羅勒，配芝麻魚醬汁

\$138

or

Truffle and Wild Mushroom Fettucine 黑松露鮮蘑菇忌廉闊條麵
\$158

or



Slow Cooked Confit Salmon* with Green Pea Puree and Tomato Salsa
慢煮油封三文魚配豌豆蓉及蕃茄莎莎醬

\$178

or

Grilled Beef Tenderloin with Mashed Potato, Seasonal Vegetables and Black Pepper Sauce
燒牛柳配薯蓉，時令雜菜及黑椒汁

\$198



SUPPLEMENT 追加

+\$20 to enjoy coffee / tea / soft drink / juice / still or sparkling water

+\$40 for our chef daily dessert

+\$20 配咖啡/茶/汽水/果汁/無汽或有汽礦泉水

+\$40 享用是日精選甜品

No discount applicable 不適用於任何優惠



Available from MON to FRI 12pm-2:30pm 星期一至五下午12時至2時半供應
Seafood with this icon has been chosen according to the recommendation from WWF-
Hong Kong's Seafood Guide. Learn more: wwf.org.hk/seafoodguide/en
本標誌的菜式根據世界自然基金會香港分會的《海鮮選擇指引》選用環保海鮮。
了解更多：wwf.org.hk/seafoodguide

* Fresh Farmed Norwegian Salmon 挪威養殖三文魚



All prices are in Hong Kong dollars and are subject to a 10% service charge 全部價錢均以港幣計算並收取加一服務費
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
我們歡迎客戶查詢和了解菜式是否含有特別成份。當您點餐時，請向客戶服務員提出任何過敏或特殊的飲食要求。

Express Lunch

STARTERS 前菜



Smoked Salmon Tartare, Avocado, Mango Coils & Garden Green
自家製煙燻三文魚他他, 牛油果, 芒果捲及菜苗

or

Soup of the Day 是日餐湯



MAIN DISHES 主菜

Caprese Pizza with Sliced Tomato and Fresh Buffalo Mozzarella 蕃茄及水牛芝士薄餅
\$128

or

Thai Beef Salad 泰式牛肉沙律

Grass-fed Beef Tenderloin, Organic Okra, Red Chili Sambal, Roasted Peanuts, Bean Sprouts, Organic Taiwan White Cabbage, Ginger, Fresh Mint, Cilantro, Lime Basil with a Fish and Sesame Sauce
草飼牛柳、有機秋葵、紅辣椒叁巴、烤花生、嫩豆芽、有機台灣白椰菜、薑、新鮮薄荷、芫荽、青檸及羅勒, 配芝麻魚醬汁


\$138

or

Seafood Spaghetti (Mussels, Fish and Shrimp in a Lobster Sauce)
海鮮意粉 (青口、魚、蝦配龍蝦海鮮汁)

\$158

or

 Pan Roasted Salmon* with Grilled Baby Asparagus and Potato, Dill Yoghurt Sauce 普羅旺斯式
烤三文魚配烤蘆筍, 薯仔及蒔蘿乳酪醬

\$178

or

Grilled Beef Tenderloin with Mashed Potato, Seasonal Vegetables and Black Pepper Sauce
燒牛柳配薯蓉, 時令雜菜及黑椒汁

\$198



SUPPLEMENT 追加

+\$20 to enjoy coffee / tea / soft drink / juice / still or sparkling water

+\$40 for our chef daily dessert

+\$20 配咖啡/茶/汽水/果汁/無汽或有汽礦泉水

+\$40 享用是日精選甜品

No discount applicable 不適用於任何優惠

Available from MON to FRI 12pm-2:30pm 星期一至五下午12時至2時半供應



Seafood with this icon has been chosen according to the recommendation from WWF-

Hong Kong's Seafood Guide. Learn more: wwf.org.hk/seafoodguide/en

本標誌的菜式根據世界自然基金會香港分會的《海鮮選擇指引》選用環保海鮮。

了解更多: wwf.org.hk/seafoodguide

* Fresh Farmed Norwegian Salmon 挪威養殖三文魚



All prices are in Hong Kong dollars and are subject to a 10% service charge 全部價錢均以港幣計算並收取加一服務費
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
我們歡迎客戶查詢和了解菜式是否含有特別成份。當您點餐時, 請向客戶服務員提出任何過敏或特殊的飲食要求。