

Lunch Menu 午市套餐

Red Snapper

赤海魚

Granny Smith apple, horseradish, radish
青蘋果、辣根、蘿蔔

Foie Gras

鴨肝

Beetroots, hibiscus, pistachio
甜菜莖、洛神花、開心果仁

Hen Egg Yolk Ravioli

蛋黃雲吞

Jerusalem artichoke, seasonal mushrooms, rocket pesto
耶路撒冷雅枝竹、時令菌菇、芝麻菜
(Add white truffle at 150 per gm)

Spiced Butternut Squash Velouté

香料葫蘆南瓜湯

Cristal-blue prawns, grapefruit, coriander
水晶藍蝦、西柚、芫荽



Hokkaido Scallop

北海道扇貝

Chestnuts, salsifie, red wine sauce
栗子、婆羅門參、紅酒汁

Atlantic Cod

大西洋鱈魚

Spinach, coconut and lemongrass emulsion, pink pepper
菠菜、椰子香茅泡沫、粉紅胡椒

Black Onyx Beef Tenderloin

澳洲安格斯牛柳

Herbs cannelloni, bone marrow, pink garlic
香草卷、牛骨髓、粉紅蒜頭
(Supplement 210)

Challans Duck Breast

法國血鴨胸

Quince, fennel, five spices
木梨、茴香莖、五味香料



Apple Tart

蘋果撻

Cinnamon crumble, light caramel cream, vanilla ice cream
肉桂牛油脆脆、輕忌廉、雲喱拿雪糕

Crispy Tuile

薄脆

Dark chocolate ganache, grapefruit segments, homemade praline, citrus coulis
黑朱古力奶油、西柚柳、自家制榛子醬、橘子醬

Chia Seed Pudding

奇亞籽布丁

Coconut yoghurt, raspberries, meringue crunch, red fruit sorbet
椰子乳酪、新鮮紅桑子、蛋白脆脆、紅莓雪葩

Selection of French Cheeses

精選法國芝士



Coffee or Proprietary Peninsula Teas

咖啡或半島精選名茶

Petits Fours

精選法國小糕點

Two courses 自選兩道菜 488

Three courses 自選三道菜 588

Four courses 自選四道菜 688

Chef de Cuisine – Albin Gobil

吉地士主廚 - 郭毅彬

Prices are in Hong Kong dollars and subject to 10% service charge
價錢以港幣計算及另加一服務費

Please advise our associates if you have any special dietary requirements
如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料