



## Lunch 午餐

Puree of Green Pea Soup with White Truffle Oil

松露青豆濃湯

\*\*\*

Organic Chicken Stuffed with Cauliflower Mousse, Chanterelles, Bean Sprout and Truffle Sauce

椰菜花王菌慕絲釀雞胸配黑菌汁

\*\*\*

Lemon Sabayon – Pine Nut Tart with Honey Mascarpone Cream

崧子仁果撻配香檸沙巴翁

\*\*\*

Coffee Or Tea

咖啡或茶

\*\*\*

Praline

精美小點

每位港幣**HK\$328** per person

Price is subject to 10% service charge 價目須另加一服務費



## Dinner 晚餐

Salad of Haricots Verts, Tomato Tartare and Chive Oil

Shrimp with Avocado Salsa and Crab Meat Tartatin

法邊豆番茄韃韃配蟹肉蝦及牛油梨醬

\*\*\*

Roasted Pumpkin Soup

南瓜湯

\*\*\*

Lime Sorbet

青檸雪芭

\*\*\*

Roasted Cod Wrapped with Parma Ham, Asparagus, Olive and Shellfish Sauce

銀鱈魚意大利火腿卷配鮮蘆筍及龍蝦汁

\*\*\*

Strawberry Fruit Jelly

鮮草莓果凍

\*\*\*

Coffee Or Tea

咖啡或茶

\*\*\*

Praline

精美小點

每位港幣**HK\$498** per person

Price is subject to 10% service charge 價目須另加一服務費