

# LUNCH SET MENU

660 per person

## APPETISER *(choice of one)*

BURRATA marinated medley of heirloom tomatoes, basil, aged balsamic, olive oil, crouton  
AHI TUNA CEVICHE citrus, red onion, coriander, bell peppers, chilli  
GRILLED OCTOPUS chickpea cream, potato, slow cooked cherry tomato, Espelette pepper  
WAGYU BEEF CARPACCIO rocket, pickled mushroom, aged parmesan, extra virgin olive oil

## SOUP *(additional 48 each)*

LOBSTER BISQUE cognac, cream, chives  
FRENCH ONION SOUP gruyere cheese, crouton

## MAIN COURSE *(choice of one)*

PAN SEARED SUSTAINABLE AUSTRALIAN SWORDFISH FILLET olive, capers, cherry tomatoes, lemon, oregano  
WHOLE ROASTED BBQ SPICED SPRING CHICKEN confit garlic, lemon  
DRY AGED RUBIA GALLEGA BURGER manchego cheese, caramelized onion, tomato, lettuce  
8OZ SOUTH AFRICAN WAGYU SIRLOIN café de Paris butter  
6OZ THREE PEPPER CRUSTED GRASS FED ARGENTINEAN TENDERLOIN green peppercorn sauce

## SIDES *(choice of one)*

FRITES ATTELIER PREMIUM FRENCH FRIES truffle mayonnaise  
TRUFFLE POTATO MOUSSELINE butter, cream  
CANNELLINI BEAN CASSEROLE tomato, bacon, thyme, olive oil  
BROCCOLINI chilli, garlic butter

## DESSERT *(choice of one)*

SIGNATURE CHEESECAKE apricot compote  
BANANA CARAMEL SUNDAE toasted almonds, banana, sea salt

All prices are in HK\$ and subject to 10% service charge.

Please advise our associates if you have any food allergies or special dietary requirements.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.  
We help regional farmers shift to more climate friendly practices by supporting local charity Zero Footprint Asia as an additional 1% in your bill.