



SAMPLE LUNCH MENU

Served from Monday to Saturday

6 SEASONAL OYSTERS. *Served with lemon & Mignonette sauce* HK\$168

TOMATO & BREAD SALAD

Basil, shallot, capers & smoked anchovies (V)

OR

COD BRANDADE

With fennel & orange

OR

LEEK VINAIGRETTE

Toasted hazelnuts

GRILLED HAM & CHEESE SANDWICH

With mixed green salad

OR

TROFIE PASTA

With pesto & aged Parmesan (V)

OR

ROASTED SALMON

With spring onions, garden peas & bacon

VANILLA CREME BRULEE

OR

APRICOT TART

Apricot sorbet

OR

BRITISH CHEESE SELECTION *(Supplement HK\$68)*

Served with celery, grapes & homemade oat crackers

2 COURSES FOR \$158 | 3 COURSES FOR \$198

SELECTION OF COFFEE & TEA \$48

LUNCH BEVERAGE SELECTION

SIGNATURE COCKTAIL "WHITE BELLINI". VODKA. WHITE PEACH. LEMON. PROSECCO \$88

A GLASS OF WHITE OR RED WINE - SOMMELIER'S CHOICE \$68

SELECTION OF SPARKLING. WHITE & RED WINES - WINES OF THE MONTH - 15% DISCOUNT

SIGNATURE MOCKTAIL "SPIKED GINGER". SPICED APPLE SYRUP. FRESH LIME. GINGER BEER \$68

**KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT
PRICES EXCLUSIVE OF 10% SERVICE CHARGE**



WONDERS OF THE LOIRE VALLEY

SERVED FROM 1ST TO 31ST MAY 2019, LUNCH & DINNER

STARTER

TOMATO & BREAD SALAD WITH BASIL. SHALLOTS. CAPERS & SMOKED ANCHOVIES (V)
OR
COD BRANDADE. FENNEL SALAD & ORANGE DRESSING

Pouilly Fumé, Chateau Favray, Sauvignon Blanc, Loire Valley, 2017

MIDDLE COURSE

ROASTED SALMON WITH SPRING ONIONS. GARDEN PEAS & BACON
OR
LOIRE VALLEY ASPARAGUS WITH HOLLANDAISE SAUCE (V)

Anjou Blanc Ivoire, Chateau Soucherie, Chenin Blanc, Loire Valley, 2017

MAIN COURSE

ROASTED BREAST OF ANJOU PIGEON. GLAZED LEG.
SEARED FOIE GRAS. CARROT PUREE. ROASTED BABY CARROTS & PIGEON JUS
OR
PARMESAN RISOTTO WITH ROASTED MORELS MUSHROOMS & ROCKET SALAD (V)

Carmen, Chateau Soucherie, Gamay-Grolleau-Cabernet Franc, Loire Valley, 2013

DESSERT

APRICOT TART & APRICOT SORBET
OR

VALANCAY GOAT CHEESE FROM LOIRE VALLEY

Coteau du Layon "Patrimoine", Chateau Soucherie, Chenin Blanc, Loire Valley, 2017

4 COURSE MENU. HK\$698 PER PERSON

HK\$398 per person for 4 wine pairings

(V) DISHES SUITABLE FOR VEGETARIANS OR CAN BE MADE UPON REQUEST
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