

SET LUNCH

From 12-3pm, Monday to Saturday (Except Public Holidays)

2-course **238** per person | with a glass of wine **298** per person

3-course **298** per person | with a glass of wine **358** per person

Our Tasting Menu is also available during lunch period



COURSE 1

Feta Cheese 🌱

Pistachio | Ponzu Watermelon |
Spicy Chickpea | Red Chili Oil

Corn Rib 🌱

Lime Miso | Smoked Yogurt | Chili

Brussels Sprout 🌱

Apple Sriracha | Seaweed Powder | Ponzu

Fresh Oyster (2pcs) +28

Yuzu Gel | Grapefruit Granita | Shiso Oil

Snow Crab Tartare +30

Guacamole | Quinoa | Spring Onion Oil

Smoked Shoyu Tuna +38

Fermented Strawberry | Fennel | Arugula |
Lemongrass Oil | Vadouvan Dressing

Fresh Mussel +50

Chorizo | Red Onion | Paprika | Sourdough Bread



COURSE 2

Cold Pasta Shiso Pesto

Old Bay Prawn | Bottarga | Salmon Roe

Black Garlic Linguine 🌱

Mushroom | Bread Crumb

Garlic Tomato Strozzapreti

Prawn | Zucchini | Confit Artichoke | Cheese Chip

Abalone Barley Risotto

Pumpkin Seed | Seaweed | Sichuan Pepper

Confit Chicken +30

Cauliflower | Lemon Crème Fraîche

Barramundi +40

Fennel | Pickled Green Mango |
Shuto Cream Sauce

Wagyu Beef +50

Truffle Mashed Potato

COURSE 3

Dessert of the Day

Fresh Lime Soda, Juice, Soft Drink,
All kinds of Coffee or Flavored Tea **+28**



午市套餐

星期一至六供應 (公眾假期除外) | 下午12至3時

2道菜 - 238/每位 | 加配一杯精選葡萄酒 298/每位

3道菜 - 298/每位 | 加配一杯精選葡萄酒 358/每位

我們的嘗味套餐同時於午市時段供應

第一道菜

菲達芝士 V

開心果 | 酸汁漬西瓜 | 鷹嘴豆 | 赤辣油

炸甜粟米 V

青檸味噌 | 煙燻乳酪 | 辣椒

椰菜苗 V

蘋果是拉差 | 紫菜粉 | 柑橘酸醬油

時令生蠔 (2隻) +28

柚子果醬 | 西柚冰沙 | 紫蘇油

松葉蟹肉他他 +30

牛油果醬 | 藜麥 | 青蔥油

煙燻醬油漬吞拿魚 +38

發酵士多啤梨 | 茴香 | 胡麻菜 | 香茅油 | 瓦杜萬汁

鮮藍青口 +50

西班牙辣肉腸 | 紅蔥 | 紅椒粉 | 手工酸種麵包

第二道菜

冷紫蘇青醬義麵

老海灣蝦 | 烏魚子 | 三文魚籽

黑蒜扁義麵 V

蘑菇 | 脆包糠

鳳尾蝦蒜香番茄義麵

意大利櫛瓜 | 油封雅支竹 | 芝士脆片

鮑魚大麥米意大利飯

南瓜籽 | 紫蘇 | 花椒

油封三黃雞 +30

椰菜花米 | 檸檬忌廉

香煎鱸魚 +40

茴香 | 醋漬青芒果 | 酒盜忌廉

黑毛和牛 +50

黑松露薯蓉

第三道菜

是日甜品

鮮青檸梳打水、果汁、汽水、各式咖啡
或 特色紅茶 +28