

WATERMARK

SET LUNCH

2-course 2 道菜

238

per person 每位

served with a glass of house wine 加配一杯精選葡萄酒

298

per person 每位

3-course 3 道菜

298

per person 每位

358

per person 每位

COURSE 1 第一道菜

 **CORN PURÉE** 粟米蓉

Maitake Mushroom, Wild Rice

CAESAR SALAD 凱撒沙律

Guanciale, Parmesan, Miso Caesar Dressing

 **HEIRLOOM TOMATO** 荷蘭復古蕃茄

Salsa Verde, Feta Cheese, Pine Nut

OYSTER 生蠔 (2pcs 隻) +28

Salmon Caviar, Apple

LOBSTER BISQUE 龍蝦湯 +28

Jicama, Coriander

BURRATA 布拉塔芝士 +38

Roasted Grape, Parma Ham, Pistachio

HAMACHI CRUDO 淺漬油甘魚 +50

Avocado, Pickled Vegetable,
Preserved Lemon, Buckwheat

COURSE 2 第二道菜

PAPPARDELLE CARBONARA

卡邦尼寬條麵

Guanciale, Poached Egg, Parmesan

 **PUMPKIN RISOTTO** 南瓜意大利飯

Hazelnut, Root Vegetable, Carnaroli Rice

ROASTED THREE YELLOW CHICKEN

烤三黃雞

Pickled Beetroot, Potato Purée

SEARED SALMON 香煎三文魚

Colcannon, Fennel, Pop Rice

 **DRY AGED CAB BEEF SIRLOIN (10oz) +100**

乾式熟成特選西冷扒 (10 安士)

Grilled Broccolini, Confit Tomato, French Fries

LOBSTER LINGUINE +200

龍蝦扁義麵

Asparagus, Takana, Cherry Tomato

COURSE 3 第三道菜

DESSERT OF THE DAY 是日甜品

**FRESH LIME SODA, JUICE, SOFT DRINK,
ALL KINDS OF COFFEE OR FLAVOURED TEA +28**

鮮青檸梳打水、果汁、汽水、各式咖啡 或 特色紅茶

 Chef's Recommendation 廚師推介  Vegetarian 素食

Prices are in HKD | 10% service charge

價錢以港幣計算 | 另收加一服務費