

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

BRUSSELS SPROUT 椰菜苗

Sakura Shrimp, Parmesan Cheese, Seaweed

 **HEIRLOOM TOMATO** 荷蘭復古蕃茄
Salsa Verde, Shichimi, Feta, Pine Nut

SEMI-DRIED SQUID 烤一夜干魷魚
Baby Spinach, Yuzu Miso Butter Cream, Chive

 **MUSHROOM SOUP** 松露蘑菇湯
Truffle Oil, Chive

OYSTER 生蠔 (2pcs 隻) +28
Salmon Caviar, Preserved Lemon

BURRATA 布拉塔芝士 +38
Iberico Ham, Beetroot, Fig, Pistachio

SCALLOP CRUDO 淺漬帶子 +50
Black Caviar, Yuzu Miso, Avocado, Witlof

COURSE 2 第二道菜

 **VEGGIE LINGUINE** 蔬菜扁義麵
Seasonal Vegetable, Carrot Miso, Hazelnut

ABALONE BARLEY RISOTTO 鮑魚洋薏米燴飯
Pumpkin Seed, Seaweed, Sichuan Pepper

SEARED SEABASS 香煎鱸魚
Crab Meat, Creamy Polenta, Asparagus,
Kani Miso, Black Caviar

DUCK BREAST 法國鴨胸 +38
Parsnip, Bulgur Wheat, Potato Fondant, Fig, Onion Jam

 **DRY AGED CAB BEEF RIBEYE (10 oz) +120**
乾式熟成特選肉眼扒 (10 安士)
Grilled Broccolini, Confit Tomato, French Fries

GRILLED LOBSTER LINGUINE (HALF) +80
龍蝦扁義麵
Asparagus, Takana, Cherry Tomato

COURSE 3 第三道菜

DESSERT OF THE DAY 是日甜品

INCLUDING A CUP OF COFFEE OR TEA 附上咖啡或茶(一杯)

UPGRADE TO ALL KINDS OF COFFEE OR FLAVOURED TEA 升級至各式咖啡或特色紅茶 +15

 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