

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

NORDIC BLOOMING SPRING SET LUNCH

北歐春日花漾午市套餐

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

ALL YOU CAN ENJOY APPETISERS 無限添加前菜

 ROASTED GARLIC & POTATO SOUP

烤焗大蒜薯仔湯

Thyme Croutons 百里香麵包粒 | Bacon Bits 煙肉碎 (Optional 可選)

WHITE ASPARAGUS & POACHED ORGANIC EGG

白蘆筍及有機水波蛋

Chives Hollandaise Sauce 香蔥荷蘭醬

 AVOCADO, TOMATO & QUINOA SALAD

牛油果番茄藜麥沙律

Avocado, Cherry Tomatoes, Tri-colour Quinoa, Cucumbers,
Red Onions & Lemon Dressing

牛油果、車厘茄、三色藜麥、青瓜、紫洋葱及檸檬汁

PAN-FRIED TIGER PRAWNS

香煎虎蝦

Lemon & Parsley Butter 檸檬及番茜牛油

 HOUSE-SMOKED SALMON

自家煙燻三文魚

Marinated Cucumbers 酸黃瓜

SMOKED DUCK BREAST

煙燻鴨胸

Caramelised Figs 焦糖無花果

 SPRING CABBAGE SALAD

春季椰菜沙律

Dijon Mustard Dressing 蜜糖芥末汁

 GRILLED FRENCH BEANS

香烤法邊豆

Crumbled Danish Feta Cheese 丹麥菲達芝士碎

 BABY ROMAINE LEAVES

鮮嫩羅馬生菜

Yoghurt Dressing 乳酪汁

MAIN COURSES 主菜

GREEN ASPARAGUS & GREEN PEA RISOTTO

青蘆筍及青豆意大利燴飯

Grana Padano

帕達諾芝士

\$228

or 或

SPRING ROOT VEGETABLE STEW

北歐春季慢燉根莖蔬菜

Green Beans, Baby Carrots, Celeriac, Parsnip Stewed with Tomatoes & White Bean Purée

番茄白豆泥燉四季豆、迷你蘿蔔及防風草根

\$248

or 或

PAN-FRIED ICELANDIC RED FISH FILLET

輕煎冰島紅魚柳

Potato Gratin & Lobster Sauce

法式焗薯批及龍蝦汁

\$288

or 或

12-HOUR BRAISED LAMB SHANK

12小時慢煮羊小腿

Mustard Mashed Potatoes & Red Wine Sauce

芥末薯蓉及紅酒汁

\$328

DESSERT 甜品

GREEK YOGHURT PANNA COTTA

希臘乳酪意式奶凍

Honey Glazed Grapes

蜜餞提子

+HK\$48

DRINK 飲品

COFFEE OR TEA

咖啡或茶

SELECTED SOFT DRINKS & CHILLED JUICES

精選汽水或冷凍果汁

+HK\$48

SELECTED WINE, BOTTLED BEERS & SPIRITS

精選葡萄酒、瓶裝啤酒或烈酒

+HK\$58



Signature 招牌菜



Vegetarian 素菜

Available from 12nn to 2:30pm 於中午12時至下午2時30分供應

Subject to a 10% service charge 另收取加一服務費