

# NORDIC *lite* LUNCH

MON - FRI 星期一至五 12nn - 2:30pm

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

AUTUMN SQUASH SOUP 秋日南瓜濃湯

## MAIN COURSES 主菜

 **THREE-MUSHROOM RISOTTO** HK\$ 118  
三式菇菌意大利燴飯

Morel, Porcini, Oyster Mushroom,  
Black Truffle Paste & Aged Parmesan  
羊肚菌、牛肝菌、蠔菇、黑松露醬及陳年巴馬臣芝士

or 或

 **SLOW-COOKED AUSTRIAN PORK BELLY** HK\$ 138  
慢煮奧地利豬腩肉

Cauliflower Potato Purée,  
Tomato Confit & Citrus Honey Gravy  
椰菜花薯蓉、油封番茄及柑蜜醬

or 或

**PAN-FRIED SEA PERCH FILLET** HK\$ 148  
香煎海鱸魚柳

Dill Potatoes, Rocket Salad & Lobster Tomato Sauce  
刁草薯仔、火箭菜沙律及龍蝦番茄汁

or 或

 **8 HOURS SOUS VIDE CONFIT DUCK LEG** HK\$ 158  
八小時低溫慢煮油封鴨腿

Mashed Potatoes, Vegetable Ragout & Homemade Gravy  
薯蓉、燉雜菜及自家製肉汁

Coffee or Tea 咖啡或茶

+HK\$ 48 Selected Soft Drinks & Chilled Juices 精選汽水或冷凍果汁

+HK\$ 58 Selected Wine, Bottled Beers & Spirits 精選葡萄酒、瓶裝啤酒或烈酒

 Signature 招牌菜  Vegetarian 素菜

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

**FINOS**  
Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden