NORDIC lite LUNCH

MON-FRI 星期-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

нк \$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

нк\$ 138

慢煮奥地利豬腩肉

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

нк\$ 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

FRENCH YELLOW CHICKEN STEAK

нк\$ 158

香煎法式黃油雞扒

Herb & Mustard Crust, Mashed Potatoes, Orange Glazed Carrots & Thyme Jus 香草芥末脆皮、薯蓉、香橙蜜釉甘筍及百里香肉汁

Coffee or Tea 咖啡或茶

- +HK\$ 48 Selected Soft Drinks & Chilled Juices 精撰汽水或冷凍果汁
- +HK\$ 58 Selected Wine, Bottled Beers & Spirits 精選葡萄酒、瓶裝啤酒或烈酒



FIND5

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