

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

NORDIC PLENTEOUS LUNCH

北歐豐盛午饌

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

ALL YOU CAN ENJOY APPETISERS 無限添加前菜

🍃 WINTER SQUASH SOUP

冬日南瓜濃湯

Pumpkin Seeds & Walnut Oil 南瓜籽及核桃油

🍃 FRENCH BEANS WITH BUTTER LETTUCES

法邊豆牛油生菜

Cherry Tomatoes & Parmesan Cheese Sauce 車厘茄及巴馬臣芝士醬

🦌 COLD SMOKED SALMON

冷燻三文魚

Pickled Daikon 醃白蘿蔔

🍃 SUN-DRIED TOMATOES, CHERRY TOMATOES & BURRATA TOAST

番茄乾、車厘茄及布拉塔芝士多士

Basil 羅勒

HAMACHI TARTARE

油甘魚他他

Salmon Roe, Red Onion with Dill & Baby Spinach with Yuzu Cream

三文魚籽、紅洋蔥配刁草及柚子忌廉嫩菠菜

🍃 BEETROOT WITH POTATOES & PAN SEARED ORANGE

甜菜頭配薯仔及輕煎香橙

🍃 GREEN ASPARAGUS SALAD

青蘆筍沙律

Peach, Raisins, Mixed Vegetables & Apple Cider Vinegar 香桃、提子乾、雜菜及蘋果醋

CRAB MEAT WITH TOBIKO

蟹肉配飛魚籽

Green Apple, Yoghurt Dressing & Hazelnut 青蘋果、乳酪醬及榛子

MINI CHEESE PLATTER

迷你芝士拼盤

MAIN COURSES 主菜

 VEGETABLE FUSILLI

蔬菜螺絲粉

Smoked Feta Cheese, Roasted Zucchini, Sun-dried Tomato Sauce,
Parmigiano Reggiano, Balsamic Vinegar & Rockets

煙燻菲達芝士、烤意大利青瓜、番茄乾醬、意大利巴馬臣芝士、意大利黑醋及火箭菜

\$208

or 或

 'SOUS-VIDE' ORGANIC CHICKEN BREAST

慢煮有機雞胸

Parmesan, Lemon-Crushed Potatoes & Smoked Tomato Sauce

巴馬臣芝士、檸檬薯仔泥及煙燻番茄醬

\$258

or 或

GRILLED SALMON FILLET

香烤三文魚柳

Celeriac Purée, Zucchini, Roasted Tomatoes & Capers Vinaigrette

芹菜根蓉、意大利青瓜、烤番茄及酸豆油醋汁

\$288

or 或

 GRILLED AUSTRALIAN LAMB CHOP

香烤澳洲羊架

Dijon Mustard & Parsley

第戎芥末及番茜

\$328

DESSERT 甜品

CAKE OF THE DAY

精選蛋糕

+HK\$48

DRINK 飲品

COFFEE OR TEA 咖啡或茶

SELECT WINES, BOTTLED BEERS & SPIRITS

精選葡萄酒、瓶裝啤酒或烈酒

+HK\$58

90 MINUTES FREE-FLOW | 90分鐘無限暢飲

NON-ALCOHOLIC BEVERAGES

無酒精飲品

+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

Hildon natural mineral water | Hildon 礦泉水 +HK\$38 / 300ml

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