FINDS

Finland ▪ Iceland ▪ Norway ▪ Denmark ▪ Sweden

NORDIC AUTUMN SET LUNCH
北歐秋日午餐

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

APPETISER 前菜

TABLESIDE GARDEN SALAD TROLLEY
席前即製田園沙律車

SOUP 湯

PLUM TOMATO & BELL PEPPER SOUP
李子番茄甜椒湯

Stracciatella with Fructus® Extra Virgin Olive Oil & Toasted Pine Nuts
絲綢芝士配 Fructus® 特級初榨橄欖油及烤松子

MAIN COURSE 主菜

PAN-ROASTED SEA PERCH FILLET
香煎鱸魚柳

Fingerling Potatoes, Dill-marinated Cucumber, Radish & Béarnaise Sauce
手指薯仔、刁草醃青瓜、蘿蔔及法式香草蛋黃醬

HK$258

or 或

ROASTED CHICKEN THIGH CONFIT
油封烤雞腿

Charred Lemon & Fresh Herb Risotto, Green Peas & Chicken Jus
焦香檸檬鮮香草意大利飯配青豆及雞肉汁

HK$268

or 或

HOMEMADE FINNISH MEATBALLS
自家製芬蘭肉丸

Beef & Pork Meatballs, Mashed Potatoes,
Crushed Wild Lingonberries & Creamy Cognac Gravy
牛肉及豬肉丸、薯蓉、越橘莓蓉及干邑肉汁

HK$228

or 或

PREMIUM VEGETABLE SPAGHETTI WITH PESTO SAUCE
精選蔬菜意粉配青醬

HK$188

Signature 招牌菜　Vegetarian 素菜

DESSERT 甜品

CAKE OF THE DAY 精選蛋糕

+HK$48

COFFEE OR TEA 咖啡或茶

UPGRADE TO 升級至

SEASONAL HAND-DRIP COFFEE
季節限定手沖咖啡

+HK$38

COLOMBIA MONTEBLANCO MANGO LASSI 哥倫比亞

NOTES: MANGO STICKY RICE, MANGO LASSI, GREEN TEA

風味：芒果糯米飯、芒果乳酪、綠茶

or 或

PANAMA TIERRA BLANCA CORDILLERA LOT C6 巴拿馬

NOTES: JASMINE, WHITE PEACH, ORANGE BLOSSOM

風味：茉莉、水蜜桃、橙花

120-MINUTE FREE-FLOW BEVERAGES | 120分鐘無限暢飲

Non-alcoholic Beverages 無酒精飲品	**+HK$48** /person 每位
Selected Beers 精選啤酒	**+HK$128** /person 每位
Selected Wines & Prosecco 精選葡萄酒及氣泡酒	**+HK$168** /person 每位
Selected Champagne 精選香檳	**+HK$200** /person 每位

Available on Monday to Friday from 12nn to 2:30pm

於星期一至五中午12時至下午2時30分供應

Icelandic Glacial Natural Spring / Sparkling Water | 冰島天然冰川水或氣泡水 +HK$68 / 750ml

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

Signature 招牌菜　Vegetarian 素菜