

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 APPETISER 無限添加前菜

SMOOTH WHITE VEGETABLE SOUP

白蔬菜忌廉湯

Cauliflower, Potato, Celeriac & Shallot Onions 椰菜花、薯仔、芹菜根及紅蔥頭

SMOKED NORWEGIAN SALMON MOUSSE

挪威煙三文魚慕絲

Fig & Olive Crisps 無花果橄欖脆片

SLOW-COOKED NATURAL CHICKEN BREAST

慢煮天然雞胸

Lemon, Thyme & Smoked Olive Oil with Savoy & Red Cabbage Slaw
檸檬、百里香、煙燻橄欖油配皺葉椰菜及紫椰菜沙律

BEEF PASTRAMI

煙燻牛肉

Remoulade Sauce 雷莫拉德蛋黃醬

POACHED ORGANIC EGG

有機水煮蛋

Black Truffle Hollandaise 黑松露荷蘭醬

OVEN-ROASTED GOLDEN BEETROOT

烤焗黃金甜菜頭

Hazelnut Oil & Parsley 榛子油及番茜

ROASTED TOMATOES & STRACCIATELLA

香烤番茄配水牛忌廉芝士

Basil & Roasted Garlic Oil 羅勒及烤蒜油

BABY ROMAINE LEAVES

鮮嫩羅馬生菜

Parmesan Dressing 巴馬臣芝士汁

KALE & QUINOA SALAD

羽衣甘藍藜麥沙律

Bell Peppers, Red Onion, Chickpeas, Raspberry Quinoa & Honey Mustard Dressing
甜椒、紅洋蔥、鷹嘴豆及紅莓藜麥配蜜糖芥末汁

MIXED MESCLUN GREENS

雜菜沙律

Dijon Mustard Vinaigrette 蜜糖芥末油醋汁

SAUTÉED MIXED MUSHROOMS

輕炒雜菌

White Truffle Oil, Fresh Parsley & Pine Nuts 白松露油、新鮮番茜及松子仁

MAIN COURSES 主菜

 MOREL MUSHROOM & ASPARAGUS RISOTTO

羊肚菌蘆筍意大利燴飯

Cherry Tomatoes, Pea Sprouts & Parmesan Cheese 車厘茄、豌豆芽及巴馬臣芝士

\$228

or 或

 HOMEMADE FINNISH MEATBALLS

自家製芬蘭肉丸

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

\$238

or 或

PAN-ROASTED SEA BASS FILLET

煎烤海鱸魚柳

Fingerling Potatoes, Braised Spinach & Lobster Sauce 手指薯仔及燴菠菜配龍蝦汁

\$288

or 或

 GRILLED IBERICO LAMB TENDERLOIN

香烤伊比利亞羊柳

Celeriac Purée, Roasted Tomatoes & Rosemary Red Wine Sauce
芹菜根蓉及香烤番茄配迷迭香紅酒汁

\$328

DESSERT 甜品

 STRAWBERRY ALMOND TART

士多啤梨杏仁撻

Mövenpick Caramel Ice-cream | Mövenpick 焦糖雪糕

+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