

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

🍂 AUTUMN SQUASH SOUP

秋日南瓜濃湯

Pumpkin Seeds & Walnut Oil 南瓜籽及核桃油

CRAB & TOMATO TOAST

蟹肉及番茄多士

Avocado Guacamole 牛油果醬

SMOKED SHRIMP COCKTAIL

煙燻甜蝦雞尾酒

Horseradish Cocktail Sauce 辣根雞尾酒醬

SMOKED DUCK BREAST & FRENCH BEANS

煙燻鴨胸及法邊豆

Truffle Vinaigrette 松露油醋汁

🦌 COLD-SMOKED SALMON

冷燻煙三文魚

Hot-smoked Salmon Mousse & Fig Crisps 热燻三文魚慕絲及無花果脆片

🍂 RICOTTA & MARINATED BELL PEPPER TARTLET

瑞可塔芝士及醃漬甜椒撻

Basil & Honey 羅勒及蜜糖

POTATO & WHITE HAM SALAD

薯仔及白火腿沙律

Dill & Honey Mustard Dressing 刀草及蜜糖芥末汁

🍂 FULL HARVEST SALAD

時令沙律

Peach, Walnuts, Raisins & Apple Cider Vinaigrette 香桃、核桃、提子乾及蘋果油醋汁

🦌 BEETROOT, ORANGE & FETA CHEESE SALAD

甜菜頭、香橙及菲達芝士沙律

Baby Spinach & Dijon Vinaigrette 嫩菠菜及第戎油醋汁

🍂 BAKED CAMEMBERT

焗金文拔芝士

Red Cherry & Tomato Compote 紅車厘子及番茄蜜餞

MAIN COURSES 主菜

◆ THREE-MUSHROOM RISOTTO

三式菇菌意大利燴飯

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

\$208

or 或

◆ SLOW-COOKED AUSTRIAN PORK BELLY

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

\$258

or 或

PAN-FRIED SEA PERCH FILLET

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

\$288

or 或

◆ 8 HOURS SOUS VIDE CONFIT DUCK LEG

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

\$328

DESSERT 甜品

FINNISH BLUEBERRY TART

芬蘭藍莓撻

Vanilla Ice-cream

雲呢拿雪糕

+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 矿泉水 +HK\$38 / 300ml

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