

NORDIC *lite* LUNCH

MON - FRI 星期一至五 12nn - 2:30pm

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

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

TABLESIDE GARDEN SALAD TROLLEY (UNLIMITED SERVING)
席前即製田園沙律車 (無限添加)

Smoked Salmon, Salami, Mixed Greens, Romaine Lettuce, Beetroot, Cherry Tomatoes,
French Beans, Broad Beans, Sweet Corns, Cucumber, Parmesan Cheese, Croutons, Honey
Mustard Dressing, Caesar Dressing, Extra Virgin Olive Oil & Balsamic Vinegar

煙三文魚、莎樂美腸、田園蔬菜、羅馬生菜、甜菜根、車厘茄、法邊豆、蠶豆、甜粟米、青瓜、
巴馬臣芝士、麵包粒、蜜糖芥末醬、凱撒醬、特級初榨橄欖油及意大利黑醋

COFFEE OR TEA 咖啡或茶 HK\$ 138

CAKE OF THE DAY 精選蛋糕 +HK\$ 48

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

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

FINOS
Finland • Iceland • Norway • Denmark • Sweden