

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

 ROASTED CHERRY TOMATO SOUP

焗車厘茄濃湯

Herb Oil 香草油

 ARCTIC PRAWNS 'SKAGEN'

瑞典式北海甜蝦多士

Dill Sauce with Lemon & Wheat Toast 刁草檸檬醬及全麥多士

 SEARED SALMON CRISP

輕煎三文魚脆片

Marinated Cucumbers 酸青瓜

ROASTED BEEF 'PASTRAMI'

煙燻牛肉

Horseradish Sauce 辣根醬

 BURRATA CHEESE & TOMATO SALAD

布拉塔芝士番茄沙律

Basil Oil 羅勒油

 ROSEMARY-BAKED CEMBERT CHEESE

迷迭香焗金文拔芝士

Cranberry Sauce 紅莓汁

 CHEF'S SUMMER SALAD

廚師精選夏日沙律

French Beans, Rocket, Feta Cheese, Pinenut Seeds & Dijon Vinaigrette

法邊豆、火箭菜、菲達芝士、松子仁及芥末油醋汁

 BEETROOT & APPLE SALAD

甜菜頭蘋果沙律

Mayonnaise 蛋黃醬

 MÂCHE & BUTTER LETTUCES

羊齒及奶油生菜

Honey & Mustard Dressing 蜜糖芥末醬

 FRESHLY MARINATED CUCUMBERS

新鮮酸青瓜

Shaved Fennel 茴香片

MAIN COURSES 主菜

 GREEN PEA RISOTTO

青豆意大利燴飯

Green Peas, French Beans, Avocado, Lime & Rockets
青豆、法邊豆、牛油果、青檸及火箭菜

\$208

or 或

SLOW-COOKED FRENCH YELLOW CHICKEN BREAST

慢煮法國黃油雞胸

Wild Mushroom Fettuccine, Carrot Purée & Rosemary Sauce
野生蘑菇寬條麵、甘荀蓉及迷迭香汁

\$258

or 或

 PAN-FRIED COLD-SMOKED SALMON FILLET

香煎冷燻三文魚柳

Tarragon Potatoes, Zucchini, Shaved Fennel & 'Skarpsås' – Swedish Egg Sauce
龍蒿薯仔、意大利青瓜、茴香片及'Skarpsås' 瑞典蛋醬

\$288

or 或

GRILLED AUSTRALIAN GRASS-FED 100 DAYS BEEF FLANK STEAK

香烤澳洲百日草飼牛側腹扒

Truffle Mashed Potatoes, Candied Vine Tomatoes & Herbs Butter
松露薯蓉、糖漬連藤番茄及香草牛油

\$328

DESSERT 甜品

 WHITE CHOCOLATE MOUSSE

白朱古力慕絲

Toasted white chocolate & Marinated Strawberries
烤白朱古力及醃漬士多啤梨

+HK\$48

DRINK 飲品

COFFEE OR TEA 咖啡或茶

HILDON NATURAL MINERAL WATER 300ml

HILDON 礦泉水 300ml

+HK\$38

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\$48



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