

FINOS

Finland • Iceland • Norway • Denmark • Sweden

THE NORDIC SET LUNCH 北歐美饌午餐

APPETISER 前菜

 MAPLE ROASTED CARROT & GINGER SOUP

烤楓糖甘筍薑湯

Smoked Paprika & Extra Virgin Olive Oil
煙燻甜紅椒粉及特級初榨橄欖油

or 或

SLOW-ROASTED BEEF BRISKET CAESAR SALAD

慢烤牛胸肉凱撒沙律

Croutons, Parmesan Cheese & Caesar Dressing
麵包粒、巴馬臣芝士及凱撒沙律汁

or 或

 NORWEGIAN SALMON & AVOCADO SALAD WITH QUINOA

挪威三文魚牛油果伴藜麥沙律

Fennel, Beetroot, Cherry Tomatoes & Mixed Salad
茴香、甜菜根、車厘茄及沙律菜

MAIN COURSE 主菜

 BLACK TRUFFLE & MUSHROOM SPAGHETTI \$178

黑松露野菌意大利粉

Wild Mushrooms, Parmesan Cheese & Black Truffle Sauce
野菌、巴馬臣芝士及黑松露醬

or 或

ROASTED SEABASS FILLET 香烤鱸魚柳 \$208

Olives, Tomatoes, Fingerling Potatoes, Capers & Dill Cream Sauce
橄欖、番茄、手指薯仔、酸豆及刁草忌廉醬

or 或

 8 HOURS SOUS VIDE CONFIT DUCK LEG \$248

8小時慢煮油封鴨腩

Golden Mashed Potatoes, Dried Wild Lingonberries & Homemade Gravy
黃金薯蓉、越橘莓乾及自家製肉汁

DRINK 飲品



COFFEE OR TEA 咖啡或茶

DESSERT 甜品

 DANISH STRAWBERRY TART 丹麥士多啤梨撻

Fresh Strawberries, Homemade Jam & Vanilla Custard
新鮮士多啤梨、自家製果醬及雲呢拿吉士醬

(a supplement of HK\$38 to enjoy dessert 另加港幣\$38即可享甜品)

 Signature 招牌菜 /  Vegetarian 素菜

Subject to a 10% Service Charge 另收取加一服務費

Availability 供應時間: 12nn to 2:30pm

 The Luxe Manor

 theluxemanorhk

 www.finds.com.hk