

## NORDIC SPRING SET LUNCH 北歐春意午饌套餐

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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

**FINOS**

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

 GREEN ASPARAGUS & MOREL SOUP

青蘆筍及羊肚菌湯

Black Pepper & Extra Virgin Olive Oil  
黑胡椒碎及特級初榨橄欖油

or 或

CHICKEN BALLOTINE  
WITH WILD MUSHROOM & BABY SPINACH

雜菌菠菜苗雞肉卷

Morels, Shiitake Mushrooms, Pumpkin Purée & Mixed Salad  
羊肚菌、香菇、南瓜蓉及沙律菜

or 或



HOUSE-SMOKED SALMON TARTARE  
OPEN-FACED SANDWICHES

自家煙燻三文魚他他開放式三文治

Pickled Cucumbers, Diced Tomatoes, Dill Cream Cheese & Mixed Salad  
漬青瓜、蕃茄粒、刁草忌廉芝士及沙律菜

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BACON MUSHROOM PASTA BOSCAIOLA

煙肉雜菌意粉

Bacon, Mushrooms, Parmigiano-Reggiano & Homemade Tomato Sauce  
煙肉、蘑菇、巴馬臣芝士及自家製番茄醬

 Vegetarian option available 可選擇素食

**\$188**

or 或

PAN-FRIED ICELANDIC RED FISH FILLET

輕煎冰島紅魚柳

Chickpeas, Chorizo, Cherry Tomatoes & Dill Cream Sauce  
鷹嘴豆、西班牙辣肉腸、車厘茄及刁草忌廉汁

**\$248**

or 或



SLOW-COOKED US BEEF SHORT RIBS

慢煮美國牛肋骨

Black Truffle Mashed Potatoes, Prime Vegetables & Red Wine Sauce  
黑松露薯蓉、優質蔬菜及紅酒汁

**\$278**

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NORWEGIAN RHUBARB & ALMOND CAKE

挪威大黃杏仁蛋糕

Fresh Berries, Homemade Berry Juice & Vanilla Ice Cream  
新鮮雜莓、自家製雜莓汁及雲呢拿雪糕

**+ HK\$38**

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COFFEE OR TEA

咖啡或茶



Signature 招牌菜



Vegetarian 素菜