

# 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

### 🍃 MISO-ROASTED KING OYSTER MUSHROOM SOUP

味噌烤杏鮑菇濃湯

Crème Fraîche 法式酸忌廉

### 🍃 TOMATO, BASIL, BURRATA CROSTINI

番茄羅勒布拉塔芝士烤麵包片

Cherry Tomatoes 車厘茄

### 🍃 FRENCH BEANS WITH BUTTER LETTUCE

法邊豆牛油生菜

Parmesan Cheese Sauce 巴馬臣芝士醬

### HAMACHI TARTARE

油甘魚他他

Trout Roe, Red Onion, Dill & Baby Spinach in Yuzu Sauce

鱒魚籽、紅洋蔥、刁草及嫩菠菜配柚子汁

### 🍃 ROASTED BEETROOT & POTATO TART

烤甜菜頭薯仔撻

Seared Orange 輕煎香橙

### CRAB MEAT SALAD

蟹肉沙律

Tobiko, Green Apple, Toasted Hazelnut & Yoghurt Dressing

飛魚籽、青蘋果、烤榛子及乳酪醬

### 🦌 COLD SMOKED SALMON

冷燻三文魚

Pickled Daikon 醃白蘿蔔

### 🍃 GREEN ASPARAGUS SALAD

青蘆筍沙律

Peach, Raisins, Mixed Vegetables & Apple Cider Vinegar

香桃、提子乾、田園蔬菜及蘋果醋

### 🍃 MINI CHEESE PLATTER

迷你芝士拼盤

MAIN COURSES 主菜

 BARBECUED HOKKAIDO PUMPKIN

烤北海道南瓜

Breadcrumbs, Toasted Hazelnuts, Brussels Sprout Leaves, Ricotta & Fresh Basil Pesto

麵包糠、烤榛子、抱子甘藍葉、瑞可塔芝士及鮮羅勒青醬

**\$208**

or 或

 SLOW-ROASTED AUSTRIAN PORK BELLY

慢烤奧地利五花肉

Apple & Celeriac Purée, Braised Red Cabbage & Creamy Rosemary Sauce

蘋果芹菜根蓉、燜紅椰菜及迷迭香忌廉汁

**\$268**

or 或

DUCK MEAT RIGATONI

鴨肉意大利粗管粉

Fried Kale, Parmigiano Reggiano, Tomato & Bell Pepper Sauce

香脆羽衣甘藍、意大利巴馬臣芝士及番茄甜椒汁

**\$288**

or 或

 TARRAGON-POACHED BLACK COD FILLET

龍蒿浸黑鱈魚

Spinach & Potato Purée, Rocket, Roasted Cherry Tomatoes & Hollandaise Sauce

菠菜薯蓉、火箭菜、烤車厘茄及荷蘭醬

**\$298**

DESSERT 甜品

CAKE OF THE DAY

精選蛋糕

**+HK\$48**

DRINK 飲品

COFFEE OR TEA 咖啡或茶

SELECTED 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

Icelandic Natural Spring Water from Iceland | Icelandic 冰島天然冰川水 +HK\$38 / 330ml

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