

week 1

# Express Lunch

## STARTERS

*Roasted Turkey Bacon with Quail Eggs and Garlic Croutons*  
香烤火雞煙肉配鵪鶉蛋及蒜香麵包粒

or

*Minestrone Soup with Garlic Grissini*  
地中海濃湯配蒜香麵包棒

## MAIN DISHES

 *Black Truffles and Fungi Pizza*  
黑松露及蘑菇薄餅

\$128

or

*Classic Carbonara Spaghetti*  
傳統卡邦尼意粉

\$158

or

*Roasted Toulouse Sausage  
with Pommery Mashed Potatoes and Béarnaise sauce*  
法國烤圖盧茲腸配芥末籽薯蓉及白汁

\$178

or

*Grilled Beef Tenderloin  
with Mashed Potato, Seasonal Vegetables and Black Pepper Sauce*  
燒牛柳配薯蓉, 時令雜菜及黑椒汁

\$198

## SUPPLEMENT

+\$20 to enjoy coffee / tea / soft drink / juice / still or sparkling water  
+\$40 for our chef daily dessert

+\$20 配咖啡/茶/汽水/果汁/無汽或有汽礦泉水  
+\$40 享用是日精選甜品

*All prices are in Hong Kong dollars and are subject to a 10% service charge*  
全部價錢均以港幣計算並收取加一服務費

*No discount applicable* 不適用於任何優惠

*Available from MON to FRI 12pm-2:30pm* 星期一至五下午12時至2時半供應

PROMPT

week 2

# Express Lunch

## STARTERS

*Homemade Smoked Salmon with Green Salad, Honey Dill Dressing and Toasted Sour Dough*  
自家製煙三文魚配田園沙律伴蜜糖刁草汁及烤酸種麵包

or

*Chilled Gazpacho soup with Baby Vegetables*  
嫩蔬西班牙凍湯

## MAIN DISHES

 *Caprese Pizza with Sliced Tomato and Fresh Buffalo Mozzarella*  
蕃茄及水牛芝士薄餅

\$128

or

*Mushroom Ravioli with Homemade Creamy Pesto Sauce*  
雜菌意大利雲吞配自家製青醬

\$158

or

*Roasted Lamb Chop*  
香烤羊排

\$178

or

*Grilled Beef Tenderloin*  
*with Mashed Potato, Seasonal Vegetables and Black Pepper Sauce*  
燒牛柳配薯蓉, 時令雜菜及黑椒汁

\$198

## SUPPLEMENT

+ \$20 to enjoy coffee / tea / soft drink / juice / still or sparkling water  
+ \$40 for our chef daily dessert

+ \$20 配咖啡/茶/汽水/果汁/無汽或有汽礦泉水

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week 3

# Express Lunch

## STARTERS

*Parisian Salad (Chicken Breast, New Potato, Boiled Ham, Comté Cheese)*

巴黎沙律 (雞胸、新薯、火腿及康堤芝士)

or

*Seafood Chowder with Pesto Croutons*

周打海鮮湯配香草麵包粒

## MAIN DISHES

 *Spinach, Artichoke and Sundried Tomato Pizza*

菠菜、雅枝竹及蕃茄乾薄餅

\$128

or

*Italian Meatballs Spaghetti with Cherry Tomato and Basil*

羅勒車厘茄意式肉丸意粉

\$158

or

*Seafood "Bouillabaisse" with Red Mullet, Cognac dressing and Toast*

法式海鮮湯配紅鯷魚、干邑醬及多士

\$178

or

*Grilled Beef Tenderloin*

*with Mashed Potato, Seasonal Vegetables and Black Pepper Sauce*

燒牛柳配薯蓉, 時令雜菜及黑椒汁

\$198

## SUPPLEMENT

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+\$40 for our chef daily dessert

+\$20 配咖啡/茶/汽水/果汁/無汽或有汽礦泉水

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week 4

## Express Lunch

### STARTERS

*Home Smoked Chicken Breast with Apple, Celery and Microgreens*

自家製煙雞胸配蘋果、西芹及菜苗

or

*Tomato Bread Soup*

蕃茄麵包湯

### MAIN DISHES

*Grilled Zucchini, Eggplant and Basil Pizza*

烤意大利青瓜、茄子及羅勒薄餅

\$128

or

*Port Wine and Rosemary Lamb Ragout with Linguine*

砵酒及迷迭香羊肉醬意粉

\$158

or

*Pan Fried Salmon Fillet, French style green peas and sweet pepper sauce*

香煎三文魚柳配法式青豆甜椒汁

\$178

or

*Grilled Beef Tenderloin*

*with Mashed Potato, Seasonal Vegetables and Black Pepper Sauce*

燒牛柳配薯蓉、時令雜菜及黑椒汁

\$198

### SUPPLEMENT

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