

### **3-Course Executive Set Lunch**

*All prices are subject to 10% service charge*

#### **APPETISER**

**(Select One)**

*Chicken Cobb Salad with Mixed Greens, Egg,  
Bacon, Avocado, Croutons & Honey Dressing*

*Prawn Cocktail with Wasabi Cream, Avocado Mousse,  
Cocktail Sauce & Mixed Herbs*

**(Supplement HK\$38)**

*Pumpkin Soup with Spanish Smoked Olive Oil*



#### **MAIN COURSE**

**(Select One)**

**HK\$188**

*Linguini with Tiger Prawn, Tomato Sauce & Parsley*

**HK\$228**

*Pan Seared Halibut Fillet with Saffron Potato Purée,  
Asparagus & Mango Salsa*

**HK\$238**

*Grilled Pork Chop with Braised Cabbage,  
Roasted Tomato & Olive Sauce*

**HK\$258**

*Prime Steak Tartar  
Hand-Cut with Full Condiments, Smoky Tomato Sauce,  
Pine Nut Emulsion & Toasts*

**HK\$278**

*Grilled New Zealand Beef Tenderloin with Mashed Potato,  
Shishito Pepper, Baby Carrot & Café de Paris Butter*



#### **DESSERT SELECTION**

**(Select One)**

*Truffle Chocolate Cake with Yogurt Sorbet*

*Farmhouse Cheese Selection with Green Apple, Dried Fig,  
Cherry Jam & Toasted Walnut Bread*

*Selection of Ice Cream & Sorbet with Candied Almond*

**FRESHLY BREWED COFFEE OR TEA**