



WEEKDAY LUNCH SETS

Goulash Soup (Hungarian Beef Soup)

匈牙利牛肉湯

OR

Parma Ham & Melon Salad

巴馬火腿蜜瓜沙律

—

Grilled US Prime Short Ribs

\$418

SPINACH, KIMCHI, ROASTED NEW POTATOES

燒美國頂級牛仔骨

OR

Pan-fried Grouper

\$328

ASPARAGUS, MASHED POTATOES, CAPER BEURRE BLANC

香煎石斑魚

OR

Lobster Linguine

\$368

MIXED BELL PEPPERS, ONIONS, CHIVES, TOMATO SAUCE

龍蝦意大利扁麵

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert

+\$32

廚師精選甜品

Lawry's Private Label Wine (100ml) Or Selected Draught Beer (250ml) **+\$45** /GLS

Lawry's 品牌葡萄酒 (100ml) 或 精選生啤 (250ml)

Bottle of Lawry's Private Label Wine

+\$328 /BTL

Lawry's 品牌葡萄酒

ORIGINAL \$399



WEEKDAY LUNCH SETS

Onion Soup

洋葱湯

OR

Assorted Fruit Salad with Parmesan Cheese

鮮果巴馬臣芝士沙律

—

Grilled Atlantic Lobster Tail and US Prime Tenderloin

\$428

ROASTED NEW POTATOES, CRISPY RADISH, GRILLED LEMON

燒大西洋龍蝦尾配美國頂級牛柳

OR

Poached Sea Bass

\$358

SAUTEED FENNEL, CHERRY TOMATOES, BLACK OLIVE SAUCE

焗海鱸魚

OR

Crabmeat Cream Risotto

\$338

ASPARAGUS, MUSHROOM, CREAM SAUCE

蟹肉忌廉意大利飯

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert

+\$32

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WEEKDAY LUNCH SETS

Pumpkin Soup

南瓜濃湯

OR

Prawn & Mango Salad

大蝦芒果沙律

—

Grilled US Prime T-Bone

ASPARAGUS, MUSHROOM, GRAVY

燒美國頂級T骨扒

\$438

OR

Grilled Pork Chop

ROASTED CUCUMBER, MUSTARD SEED CREAM SAUCE

燒嫩豬扒

\$338

OR

Lobster Spaghetti

GARLIC SLICES, FRESH PARSLEY

龍蝦蒜片意大利麵

\$368

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert

廚師精選甜品

+\$32

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Bottle of Lawry's Private Label Wine

Lawry's品牌葡萄酒

+\$328 /BTL
ORIGINAL \$399

Subject to 10% service charge. All prices are in HK\$. Please alert your server of any food allergies before ordering.
另加一服務費。所有價錢以港幣計算。如閣下對任何食物過敏，請於點菜前告知你的服務員。



WEEKDAY LUNCH SETS

Cream of Scallops and Asparagus

帶子蘆筍忌廉湯

OR

Smoked Salmon Salad with Dill

刁草煙三文魚沙律

—

Grilled Baby Rack of Lamb

\$388

ROASTED BACON AND BRUSSELS SPROUTS, HERBED POTATOES

燒嫩羊架

OR

Crispy French Cod and Chips

\$358

COLESLAW, MAYONNAISE

脆炸鱈魚配薯條

OR

Spicy Prawn Angel Hair

\$308

HOUSE TOMATO SAUCE

大蝦蕃茄意大利天使麵

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert

+\$32

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WEEKDAY LUNCH SETS

Crabmeat Chowder

蟹肉周打湯

OR

Avocado & Quinoa Salad

牛油果藜麥沙律

—

Grilled Baby Pork Ribs

FRENCH FRIES, ROASTED TOMATOES WITH BALSAMIC VINEGAR

燒豬肋骨

\$338

OR

Slow-cooked Salmon

MASHED POTATOES, BEURRE BLANC

慢煮三文魚

\$348

OR

Lobster Risotto

TOMATO LOBSTER SAUCE, FRESH PARSLEY

龍蝦蕃茄意大利飯

\$368

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert

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WEEKDAY LUNCH SETS

Cream of Mushroom

蘑菇忌廉湯

OR

Crabmeat & Avocado Salad

蟹肉牛油果沙律

—

Grilled US Prime Tenderloin

ROASTED BROCCOLI, MASHED POTATOES, GRAVY

燒美國頂級牛柳

\$388

OR

Pan-fried Sea Bass

FRENCH BEANS, CREAM SAUCE

香煎海鱸魚

\$358

OR

Spicy Scallop Linguine

ONION, MUSHROOM, MIXED BELL PEPPERS AND TOMATO SAUCE

辣帶子意大利扁麵

\$338

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert

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