



WEEKDAY LUNCH SETS

Abalone & Scallop Salad

鮑魚帶子沙律

OR

Goulash Soup (Hungarian Beef Soup)

匈牙利牛肉湯

OR

Lobster Bisque +\$60

龍蝦濃湯

—

Lobster Linguine

MIXED BELL PEPPERS, ONIONS, CHIVES, TOMATO SAUCE

龍蝦意大利扁麵

OR

Pan-fried Grouper

ASPARAGUS, MASHED POTATOES, CAPER BEURRE BLANC

香煎石斑魚

OR

Grilled US Prime Short Ribs +\$40

SPINACH, KIMCHI, ROASTED NEW POTATOES

燒美國頂級牛仔骨

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert +\$40

廚師精選甜品

—

\$380

PER PERSON

Lawry's Private Label Wine (100ml) Or Selected Draught Beer (250ml) **+\$50**/GLS

Lawry's 品牌葡萄酒 (100ml) 或 精選生啤 (250ml)

Bottle of Lawry's Private Label Wine +\$428/BTL (ORIGINAL \$480)

Lawry's 品牌葡萄酒

Subject to 10% service charge. All prices are in HK\$. Menu items may contain eggs, nuts, dairy and gluten.

Please inform us in case of any food allergy, intolerance or special dietary requirement before placing your order.

另加一服務費。所有價錢以港幣計算。餐目可能含有蛋、果仁、奶類及麩質。如有食物過敏或特別膳食需求，請於點餐前通知。



WEEKDAY LUNCH SETS

Mozzarella Salad with Figs

BALSAMIC VINEGAR

無花果水牛芝士沙律

OR

Onion Soup

洋蔥湯

OR

Lobster Bisque **+\$60**

龍蝦濃湯

—

Crabmeat Cream Risotto

ASPARAGUS, MUSHROOM, CREAM SAUCE

蟹肉忌廉意大利飯

OR

Poached Sea Bass

SAUTÉED FENNEL CHERRY TOMATOES, BLACK OLIVE SAUCE

焗海鱸魚

OR

Grilled Atlantic Lobster Tail and US Prime Tenderloin **+\$50**

ROASTED NEW POTATOES, CRISPY RADISH, GRILLED LEMON

燒大西洋龍蝦尾配美國頂級牛柳

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert **+\$40**

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WEEKDAY LUNCH SETS

Prawn & Mango Salad

BALSAMIC VINEGAR

大蝦芒果沙律

OR

Vichyssoise

POTATO, LEEK, ONION, CREAM

法式薯仔忌廉湯

OR

Lobster Bisque **+\$60**

龍蝦濃湯

—

Lobster Spaghetti

GARLIC SLICES, FRESH PARSLEY

龍蝦蒜片意大利麵

OR

Hokkaido Pork Chop in Parisian Style

CAFÉ DE PARIS SAUCE, GARDEN VEGETABLES

巴黎式北海道豬扒

OR

Grilled US Prime T-Bone **+\$60**

ASPARAGUS, MUSHROOM, GRAVY

燒美國頂級T骨扒

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert **+\$40**

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WEEKDAY LUNCH SETS

Caesar Salad with Smoked Salmon

煙三文魚凱撒沙律

OR

Lentil Soup

扁豆湯

OR

Lobster Bisque +\$60

龍蝦濃湯

—

Seafood Linguine

HOUSE TOMATO SAUCE

海鮮蕃茄意大利扁麵

OR

Crispy French Cod and Chips

COLESLAW, MAYONNAISE

脆炸鱈魚配薯條

OR

Grilled Baby Rack of Lamb +\$20

ROASTED BACON AND BRUSSELS SPROUTS, HERBED POTATOES

燒嫩羊架

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert +\$40

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WEEKDAY LUNCH SETS

Avocado & Tomato Salad

牛油果蕃茄沙律

OR

Crabmeat Chowder

蟹肉周打湯

OR

Lobster Bisque **+\$60**

龍蝦濃湯

—

Lobster Risotto

TOMATO LOBSTER SAUCE, FRESH PARSLEY

龍蝦蕃茄意大利飯

OR

Slow-cooked Salmon

MASHED POTATOES, BEURRE BLANC

慢煮三文魚

OR

Osso Buco **+\$20**

BRAISED VEAL, MASHED POTATOES, VEAL JUS

意式燴牛膝

—

Coffee or Tea

咖啡或茶

—

Chef's Choice of Dessert **+\$40**

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Crabmeat & Avocado Salad

蟹肉牛油果沙律

OR

Cream of Mushroom

蘑菇忌廉湯

OR

Lobster Bisque +\$60

龍蝦濃湯

—

Spaghetti Vongole

CLAMS, GARLIC, CHILI, WHITE WINE

香辣蒜香海蜆意大利麵

OR

Pan-fried Sea Bass

FRENCH BEANS, CREAM SAUCE

香煎海鱸魚

OR

Grilled US Prime Tenderloin +\$20

ROASTED BROCCOLI, MASHED POTATOES, GRAVY

燒美國頂級牛柳

—

Coffee or Tea

咖啡或茶

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Chef's Choice of Dessert +\$40

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