



STEAK CONNOISSEUR RECOMMENDATION LUNCH MENU

APPETISER

Choose one

Daily Soup

精選餐湯

Lobster Bisque

龍蝦濃湯

+\$60

Scallop Carpaccio with Black Truffle

帶子薄切 配 黑松露

MAIN COURSE

Farmhouse (Monday)

Normandy Style Pork Chop

APPLES, CRÈME FRAÎCHE, CALVADOS, APPLE CIDER

諾曼第式豬扒

\$408

Oceanic (Tuesday)

Chorizo Crumb Chilean Sea Bass with Pan-seared Scallop

ZUCCHINI, CHERRY TOMATO SAUCE

西班牙辣肉腸碎焗香煎智利海鱸魚 配 煎帶子

\$418

Steak & Fries (Wednesday)

Grilled French Charolais Grass Fed Tenderloin (150g)

FRENCH FRIES, BÉARNAISE SAUCE, HIMALAYAN PINK SALT

法國夏洛萊草飼牛柳

\$650

Surf & Turf (Thursday)

Grilled Rhug Estate Grass Fed Rib Eye (150g) with Crab Cake

LYONNAISE POTATOES, MOREL CREAM SAUCE, HIMALAYAN PINK SALT

蘇格蘭阿伯丁草飼肉眼 拼 蟹餅

\$680

Surf & Turf (Friday)

Grilled 30 Days Dry-Aged

Spanish Rubia Gallega Grass Fed Sirloin (150g)

with Baked Atlantic Lobster Tail

LYONNAISE POTATOES, MADEIRA SAUCE, HIMALAYAN PINK SALT

西班牙加利西亞紅牛草飼西冷 拼 焗大西洋龍蝦尾

\$690

DESSERT

Daily Dessert

精選甜品

+\$30

Coffee or Tea

咖啡 或 茶

Subject to 10% service charge. All prices are in Hong Kong Dollars. 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。