



RESTAURANT WEEK SPRING 2024 LUNCH MENU

STARTERS

Spanish Iberico Jamon with Crystal Tomato Bread
OR
Burrata & Tomatoes Salad

Additional Starter

Pan-fried Foie Gras (Add 108)
With Spiced Apple Compote and Fresh Fig on a Buttered Brioche

MAIN COURSE

Linguine Vongole
OR
Seabass "Robespierre" in White Wine Butter Sauce
OR
Dry-Aged Wagyu "Bavette" with Mashed Potatoes and Broccolini (Add 78)
OR
Fresh Grilled Half Boston Lobster with Linguine in Aglio e Olio (Add 108)

Dessert

Basque Burnt Cheesecake with Raspberry Coulis
Soft Drinks, Coffee / Tea (Add 28)

HK\$198 PER PERSON
+ 10% service charge

