

# Lunch Menu 午市套餐

## Dill-marinated Arctic Char

### 生醃北極鱒魚

Smoked haddock, Grenobloise, brioche  
煙燻鱒魚、傳統配料、甜牛油麵包

## Hass Avocado

### 牛油果

Obsiblu prawns, grapefruit, shiso  
水晶藍蝦、西柚、紫蘇香草

## Celeriac Tagliatelle

### 闊條香芹莖

Confit egg yolk, Reggiano Parmigiano, hazelnuts  
油封蛋黃、巴馬臣芝士、榛子果仁  
(Add black truffle at 80 per gm)

## Chestnut Velouté

### 栗子蓉湯

Wild boar ravioli, green cardamom, Laphroaig whisky  
野豚肉小雲吞、青小豆蔻、煙燻威士忌



## Hake

### 白鱈魚

Arbois wine, leeks, fish roe  
法國黃酒、大蒜、魚子

## Hokkaido Scallop

### 北海道扇貝

Cauliflower, Muscat grapes, sorrel  
椰菜花、麝香葡萄、酸葉菜

## Australian Wagyu Fillet

### 澳洲和牛牛柳

Butternut squash, sage, walnut  
牛油胡蘆瓜、鼠尾草、合桃  
(Supplement 230)

## Corn-fed Chicken

### 穀飼雞

Salsife, chestnuts, Alsatian bacon  
婆羅門參、栗子、法國煙肉



## Paris Brest

### 巴黎圈

Praline cream, hazelnut crunch, pear sorbet  
杏仁榛子忌廉、榛子雪糕、啤梨雪葩

## Mont Blanc

### 白雪山

Chestnut cream, French meringue, cassis caramel choux  
栗子忌廉、法式脆蛋白、焦糖黑加侖子泡芙

## The Exotic

### 熱情果

Mango mousse, passion fruit yoghurt sorbet, fresh pineapple  
芒果慕絲、熱情果乳酪雪葩、新鮮菠蘿

## Selection of French Cheeses

### 精選法國芝士



## Coffee or Proprietary Peninsula Teas

### 咖啡或半島精選名茶

## Petits Fours

### 精選法國小糕點

Two courses 自選兩道菜 488

Three courses 自選三道菜 588

Four courses 自選四道菜 688

Chef de Cuisine – Albin Gobil

吉地士主廚 – 郭毅彬

Prices are in Hong Kong dollars and subject to 10% service charge  
價錢以港幣計算及另加一服務費

Please advise our associates if you have any special dietary requirements 如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料