

Warm Salad with Grilled Octopus, Eggplant Puree, Grilled Vegetable, Roselle, Pine Nuts & Tahini Dressing \$155 烤八爪魚暖沙律,茄子泥,烤各式蔬菜,洛神花,松子仁及芝麻醬沙律汁

Argentinian Beef Striploin, Chunky New Potato, Green Peppercorn Cream Sauce \$175 阿根廷西冷牛扒,脆新薯,綠胡椒奶油汁

Pan Sear Halibut Fillets, Cauliflower Cream, Almond Butter, Blueberry Nuco Cham 💉 \$175 香煎比目魚魚排, 配椰菜花忌廉, 味噌杏仁牛油 和 藍莓甜酸沾醬

Preserved Lemon and Coffee Roasted Spring Chicken, Crunchy New Potato, Roasted Garlic & Chicken Jus \$165 咖啡鹹檸檬烤春雞、脆新薯、烤蒜及蔬菜、烤雞肉汁

Iberica Pork Rack, Cheesy Parsnip Mash, Edamame Puree, Broccolini with Peach Sauce \$195 西班牙伊比利亞橡果級黑毛豬帶骨豬鞍扒,防風草泥,毛豆蓉,西蘭花苗配水蜜桃汁



Each set includes a drink less than \$36. You can pay the difference and get the drink for over \$36 所有套餐包括\$36以下飲品。\$36以上飲品需要補差價

M有套實包括\$36以下駁面,\$36以上駁面需要棚左順

Mobile version prevails 以上菜牌以手機版本為準

Subject to 10% service charge 設有加一服務費
Maximum 1.5 hours during peak hour 繁忙時段按實施時間限制(最多1.5小時)

Minimum charge per head is 1 item (set meal is considered as one item) 最低消費為每人最少一項商品 (套餐則為一項)