

# SET LUNCH

580 *Two Appetizers + Main Course*

480 *One Appetizer + Main Course*

## COLD APPETIZER

Green Garden, Fennel Jelly, Tomato Extraction

“Poireaux vinaigrette” Ajitama, Smoked Sardine  
*(Osciètre Caviar +190)*

Duck Leg Confit & Foie Gras Pressé, Figs Chutney

## HOT APPETIZER

Mushroom Velouté, Duxelle Ravioli, Ginko, Crispy Pancetta

Ezo Abalone, French Barley Risotto, Seaweed +280

## MAIN

Daily Wild Fish, Slow Cooked Onion, Fava bean,  
Champagne Sauce

Australian Wagyu Beef HangingTender,  
Kale Salad

Venison Pithivier, Grand Veneur Sauce +280

Ping Yuen Chicken, Lotus Foie Gras Rice \$1,180

*Please ask our staff for details.*

*50 Minutes Preparation Is Required*

## DESSERT + 70

Pickled Sichuan Mango, Konjac Plum, Champagne Granita

Earl Grey Crèmeux, Choux Puff, Miso Ice Cream

Sollies Figs Tart, Pistachio, Lemongrass Ice Cream \$380

An extra fee HK\$300 will be charged per cake which brought in from outside  
Prices are in Hong Kong Dollars and subject to 10% service charge  
The billing amount of receipt will be rounded up to the nearest dollar