

### Salads (choice of 3)

Roasted Cauliflower Salad with Cous Cous, Dried Apricots and Raz El Hanout Dressing



Classic Caesar with Anchovies . Crispy Bacon . Shaved Parmesan

Superfood Salad Kale . Blueberries . Kidney Beans . Pomegranate . Tamarillo & Beetroot Dressing 🔭 🎕



Dutch style Potato Salad Pickled Red Onions . Soft Boiled Eggs . Dill and Mustard Sauce



Panzanella Bocconcini Mozzarella. Cherry Tomatoes. Kalamata Olives. Red Wine Dressing



Beetroot . Orange & Toasted Walnut Salad Sherry Vinegar Dressing & Rocket 🔭 🔘

## Soups (choice of 1)

Roasted tomato & basil

Roast pumpkin soup

Leek and Potato Soup 🎾

# **Antipasti (choice of 4)**

Home Cured Gravadlax Dill & Mustard Dressing



Italian Platter Mortadella . Salami Milano & Prosciutto

Spanish Platter Lomo Iberico . Serrano Ham . Chorizo Iberico

Salmon Rillettes Crème Fraiche & Pickled Cucumber



Vitello Tonnato Sliced Veal. Tuna Dressing. Crispy Capers

Selection Of Nigiri & Maki Rolls Soy / Wasabi & Pickled Ginger (Cucumber Sushi Roll 🔭 )



Tuna Carpaccio Matsuhisa Dressing



Beef Tataki Roasted Garlic & Onion Soya Dressing

Add Seafood Platter At HK\$225 Per Person

Fine de Claire Oysters . Prawns . Rope-Grown Mussels . Alaskan Crab Claw 🥏





### Mains (choice of 5)

Roast Striploin of Beef Roasted Root Vegetables . Horseradish Cream & Gravy Roasted Loin of Kinboshi Pork Lyonnaise Potatoes . Sherry & Mustard Sauce Blanquette of Chicken Button Mushrooms & Pearl Onions . Garlic Mash

Three Cheese Macaroni Black Truffles . Brioche Crumb

Mixed Vegetable Jaipuri Sabzi Jasmine Rice 🏲 🏐 🐚



Fresh Strozzapreti Pasta Slow Braised Beef Short Rib Ragu

Pan fried Sea Bass . poached lobster Coco Beans . Sauce Nantua 🕏 🏐





Kadai Butter Chicken Curry Jasmine Rice (\*\*)

#### **Desserts**

**Selection of Seasonally Inspired Individual Desserts** 

Seasonal Fruit Platter 🏲 🏐



Macarons . Cookies & Biscotti



#### **Regular Coffee & Tea**

All prices are subject to 10% service charge











