

181.

FORTNUM & MASON
EST 1707

LUNCH MENU

午餐菜單

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STARTERS

頭盤

Black Pudding Scotch Egg with Piccalilli

蘇格蘭蛋配黑布丁及英式酸辣醬

Rarebit – Welsh, Buck or Elegant

威爾士芝士多士—配水煮蛋或煙肉及番茄

British Asparagus with Dijon Sauce and San Daniele

英國蘆筍配法式芥末醬及風乾火腿

Steak Tartare with Truffle Caviar, +\$58

牛肉他他配松露魚子醬, 另加\$58

MAINS

主菜

Red Duroc Pork, Grilled Apple, Braised Red Cabbage and Vintage Cider Jus

豬肋排配紅椰菜及蘋果酒芥末汁

Salmon and Potato Salad with Nduja Butter

三文魚配馬鈴薯沙律及辣肉醬

Mushroom Tortellini with Mirin Poached Asparagus and Miso Broth

香菇意大利餛飩配蘆筍及味噌湯

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce for Two

威靈頓牛柳、千層薯、豆角及胡椒汁(兩位用)

(per person/每位) +\$288

AFTERS

餐後點心

Denise – Kahlua Truffles, Brandy Snap, Espresso & Vanilla Ice Cream

丹尼斯—咖啡酒朱古力、白蘭地脆餅、特濃咖啡及雲尼拿雪糕

Coconut Panna Cotta with Pineapple and Passion Fruit

椰子奶凍伴菠蘿及熱情果

Knickerbocker Glory

英式傳統新地

Lemon Tart with Crème Fraiche

檸檬撻配法式酸忌廉

DRINKS

飲品

Inclusive of a pot of our unique Musea Blend tea, one of our Famous Blends,

Iced Teas or House Blend coffee

包含 Musea Blend 紅茶、Fortnum's 經典紅茶、冰紅茶或咖啡

HK\$388

Our set menus are available Monday to Thursday (except Public Holiday)

套餐只於星期一至四供應 (公眾假期除外)

All prices are shown in Hong Kong Dollars. A discretionary 10% service charge will be added to your bill. Our products are made in an environment where allergens are present. For more information about specific allergens, please speak to a member of staff.

所有價格為港幣, 另加10%的服務費。如有食物敏感, 請與店員聯絡。