



181.

FORTNUM & MASON
EST 1707

SUNDAY LUNCH
週日午餐

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SEASONAL 節日		CAVIAR 魚子醬		MEAT 肉類		VEGETARIAN 素食	
Turkey for Two with all the Trimmings 傳統聖誕火雞伴櫻桃酒汁(兩位用)	808	Siberian Sturgeon 西伯利亞鱈 HK\$/g	HK\$30 per g	Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce 威靈頓牛柳、千層薯、豆角及胡椒汁	988	Sweetcorn Cappelletti with Black Truffle 意式粟米雲吞配黑松露	248
Cote De Boeuf with Sauce Diane and Truffle Mashed Potato for Two 牛肋排配白蘭地忌廉汁及松露薯蓉(兩位用)	998	Golden Oscietra 黃金魚子醬 HK\$/g	HK\$40 per g	Middle White Pork Roast with Crackling, Apple Sauce and Calvados Jus 脆皮燒中白豬肉、蘋果醬和蘋果酒汁	388	Mushroom Wellington with Dauphinoise Potatoes, Green Beans and Sherry Sauce 威靈頓蘑菇配千層薯、豆角及雪莉酒醬	238
Chicken Liver Parfait with Bacon Brioche White Alba Supplement +\$88 肝醬芭菲配無花果及白松露 ALBA 白松露需另加\$88	208	Iranian Beluga 000 伊朗大白鱈 HK\$/g	HK\$80 per g	Potato with Mangalica and Fried Duck Egg 薯仔、西班牙火腿和煎鴨蛋	188	Ratatouille 法式雜菜燴	188
King George Christmas Pudding with Brandy Cream 英皇佐治聖誕布丁	188	Served from the trolley with Blinis, Baked New Potatoes and Scrambled Eggs made table side. Priced by the gram. Minimum 10 grams per table. 餐點從餐車奉上, 配俄羅斯傳統薄餅、焗薯及炒蛋。 魚子醬價格以克計算, 每桌最少10克起。		Lamb Shank with Mint Orzo 燴羊膝配薄荷米粒麵	388		
				Wild Hereford Rib Eye with Béarnaise 英國赫里福德郡肉眼配法式蛋黃醬	528		
STARTERS 頭盤				FISH 魚類		SIDES 配菜	
Black Pudding Scotch Egg with Piccalilli 蘇格蘭蛋配黑布丁及英式酸辣醬	208	Wild Hereford Tartare with Truffle Caviar 赫里福德牛肉他他配松露魚子醬	228/328	Brixham Dover Sole à la Meunière 法式牛油香煎 Brixham 龍脷魚	558	Sprouts with Bacon and Roasted Chestnuts 小椰菜配煙肉	78
Rarebit – Welsh, Bucks or Elegant 威爾士芝士多士—配水煮蛋或煙肉及番茄	148 168	Lobster Benedict 龍蝦班尼迪蛋	148/268	Smoked Haddock Gratin 芝士焗香燻黑線鱈配帶子及青口	328	Beef Fat Potatoes 牛脂肪薯仔	78
Beetroot Salmon Gravlax with Pickled Cucumber and Salmon Caviar 香草醃三文魚	268	Seared Scallops with Tomato Chutney, Bacon and Mushroom Puree 帶子配蕃茄酸辣醬, 煙肉及蘑菇蓉	208	Lobster and Pea Risotto 龍蝦青豆意大利飯	328	Heritage Beetroots Salad with Crottin Goat Cheese Aged Balsamic Dressing 紅菜頭及羊奶芝士配黑醋	88
Brixham Crab with Avocado and Burnt Grapefruit 布里克瑟姆蟹肉配牛油果及西柚	228	Parsnip Soup with Apple and Sultana 防風草濃湯配蘋果及葡萄乾	128	Fish Pie with Beurre Blanc and Mussels 魚批配青口伴法式牛油汁	368	Pigs in Blankets 脆香煙肉卷	88
						Honey and Marmite Parsnips 蜂蜜馬麥醬烤歐洲防風草	78

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。