

SATURDAY LUNCH
週六午餐

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ASPARAGUS

蘆筍

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| Asparagus Soup, Yuzu and Bacon 煙肉蘆筍湯配柚子蓉 | 128 |
| Grilled Asparagus and Crispy Hen's Egg with Hollandaise 蘆筍配煎蛋及荷蘭醬 | 148 |
| Aylesbury Duck Breast with Asparagus and Chicory 鴨胸配蘆筍及菊苣 | 328 |

CAVIAR

魚子醬

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| Siberian Sturgeon 西伯利亞鱈 HK\$/g | HK\$30 per g |
| Golden Oscietra 黃金魚子醬 HK\$/g | HK\$40 per g |
| Iranian Beluga 000 伊朗大白鱈 HK\$/g | HK\$80 per g |
| 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。 | |

MEAT

肉類

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| Herefordshire Rib Eye with Béarnaise 英國赫里福德郡肉眼配法式蛋黃醬 | 528 |
| Potato with Mangalica and Fried Duck Egg 薯仔、西班牙火腿和煎鴨蛋 | 180 |
| Chicken Chasseur 雞肉配法式洋蔥蘑菇汁 | 288 |
| 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) | 988 |

VEGETARIAN

素食

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| Spinach, Goats Cheese and Aubergine Ravioli with Walnuts 菠菜羊奶芝士意大利雲吞配核桃 | 228 |
| Courgette, Beetroot and Spiced Lentil Salad 翠肉瓜、紅菜頭及香辣扁豆沙律 | 188 |
| 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 |
| Roasted Cauliflower Cous Cous with Muhammara 烤椰菜花小米配特製紅椒醬 | 188 |

STARTERS

頭盤

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| Black Pudding Scotch Egg with Piccalilli 蘇格蘭蛋配黑布丁及英式酸辣醬 | 208 | Herefordshire Beef Steak Tartare 英國赫里福德郡牛肉他他 | 228/328 |
| Rarebit – Welsh, Buck or Elegant 威爾士芝士多士—配水煮蛋或煙肉及番茄 | 148 168 | Pigeon Breast, Babé Carrots and Habanero Purée 白鴿胸配甘筍及紅椒蓉 | 228 |
| Fortnum's Smoked Salmon with Soda Bread Fortnum's 煙燻三文魚配蘇打麵包 | 168 | Lobster Benedict 龍蝦班尼迪蛋 | 148/260 |
| Dressed Crab 蟹肉配蛋白、香菜及蛋黃 | 218 | Celeriac Terrine, Malt Glaze and Hazelnut Dressing 麥芽香芹凍伴榛子汁 | 168 |
| | | Scallops with Spiced Hollandaise and Cauliflower 香煎帶子配椰菜花及荷蘭汁 | 228 |

FISH

魚類

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| Brixham Dover Sole à la Meunière 法式牛油香煎 Brixham 龍脷魚 | 558 |
| Red Snapper 紅魚鯛配蘆筍及龍蝦忌廉汁 | 308 |
| Crab and Tomato Linguine 蟹肉及番茄扁意粉 | 328 |
| Lobster and Pea Risotto 龍蝦青豆意大利飯 | 328 |
| Fish Pie with Beurre Blanc and Mussels 魚批配青口伴法式牛油汁 | 368 |

SIDES

配菜

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| Curried Cauliflower and Garlic 蔥蒜咖喱椰菜花 | 78 |
| Rosemary and Pork Dripping Roast Potatoes 迷迭香及蒜烤馬鈴薯 | 78 |
| Sprouts with Bacon and Roasted Chestnuts 小椰菜配烤栗子煙肉 | 78 |
| Baby Gem with Walnut and Blue Cheese 小寶石萵苣、合桃及藍芝士 | 78 |
| Jerusalem Artichokes with Confit Tomatoes and Olive 百里香菊芋配番茄及橄欖 | 88 |

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。