

SUNDAY LUNCH

週日午餐

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### ASPARAGUS

#### 蘆筍

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

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

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
Potato with Mangalica and Fried Duck Egg 薯仔、西班牙火腿和煎鴨蛋	180
Herefordshire Rib Eye with Béarnaise 英國赫里福德郡肉眼配法式蛋黃醬	528
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

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

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

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

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。