



1851.

FORTNUM & MASON  
EST 1707

LUNCH MENU

午餐菜單

# LUNCH MENU

## 午餐菜單

### STARTERS

#### 頭盤

Black Pudding Scotch Egg with Piccalilli

蘇格蘭蛋配黑布丁及英式酸辣醬

Tomato Consommé

番茄清湯

Rarebit – Welsh, Bucks or Elegant

威爾士芝士多士—配水煮蛋或煙肉及番茄

Beetroot Salmon Gravlox with Pickled Cucumber and Salmon Caviar

香草醃三文魚

Herefordshire Beef Steak Tartare +58

英國赫里福德郡牛肉他他, 另加\$58

### MAINS

#### 主菜

Chicken Chasseur

雞肉配法式洋蔥蘑菇汁

Crab and Tomato Linguine

蟹肉及番茄扁意粉

Middle White Pork with Cabbage Dumpling

英國中白豬伴椰菜包

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

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

威靈頓牛柳、千層薯、豆角配胡椒汁(兩位用)

(per person/每位) +\$298

### AFTERS

#### 餐後點心

Knickerbocker Glory

英式傳統新地

Dusty Road Coupe

石板街雪糕杯

Coconut Panna Cotta with Apricot and Passion Fruit

椰子奶凍配杏脯及熱情果

Blueberry Trifle

藍莓啫喱杯

### 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\$368**

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。

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DINNER MENU

晚餐菜單

# DINNER MENU

## 晚餐菜單

### STARTERS

#### 頭盤

Herefordshire Beef Steak Tartare

英國赫里福德郡牛肉他他

Scallops with Apple and Cauliflower

香煎帶子配蘋果及椰菜花蓉

Tomato Consommé

番茄清湯

Wild Mushrooms on Grilled Focaccia with Champagne Cream

野菌意式香草麵包

Hamhock Pudding with Cheese Mousse for Two +\$68

燴火腿布丁伴芝士慕絲(兩位用), 另加\$68

### MAINS

#### 主菜

Lobster and Pea Risotto +\$88

龍蝦青豆意大利飯, 另加\$88

Middle White Pork with Cabbage Dumpling

英國中白豬伴椰菜包

Fish Pie with Beurre Blanc and Mussels

魚批配青口伴法式牛油汁

Mushroom Tagliatelle with Morels and Truffle

羊肚菌松露配磨菇意大利麵

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) +\$298

### AFTERS

#### 餐後點心

Dusty Road Coupe

石板街雪糕杯

Coconut Panna Cotta with Apricot and Passion Fruit

椰子奶凍配杏脯及熱情果

Bakewell Tart with Vanilla Ginger Ice Cream

杏仁果醬撻拌雲呢拿薑味雪糕

Blueberry Trifle

藍莓啫喱杯

Crêpes Normande for Two, +\$88

法式火焰香梨薄餅(兩位用), 另加\$88

### DRINKS

#### 飲品

Inclusive of a pot of our unique Musea Blend tea, the Sparkling Tea Mocktail of the day

or a glass of Fortnum's Blanc de Blanc Champagne

包含 Musea Blend 紅茶、0% 酒精氣泡雞尾酒或 Fortnum's Blanc de Blanc 香檳

## HK\$588

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

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