

LUNCH MENU

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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

Fortnum's Smoked Salmon with Soda Bread

煙燻三文魚配蘇打麵包

Grilled Asparagus and Crispy Hen's Egg with Hollandaise

蘆筍配煎蛋及荷蘭醬

Rarebit – Welsh, Buck or Elegant

威爾士芝士多士—配水煮蛋或煙肉及番茄

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

Middle White Pork Reform with Black Pudding Mash and Apple Purée

中白豬肉配黑布丁及蘋果蓉

Crab and Tomato Linguine

蟹肉及番茄扁意粉

Spinach, Goats Cheese and Aubergine Ravioli with Walnuts

菠菜羊奶芝士意大利雲吞配核桃

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

Victoria – Fruits Soaked in Champagne with Strawberry & Pistachio Ice Cream

維多利亞—香檳酒漬水果配士多啤梨及開心果雪糕

Coconut Panna Cotta with Apricot and Passion Fruit

椰子奶凍配杏脯及熱情果

Chocolate Croissant Pudding with Caramelized Banana

朱古力酥布甸伴焦糖香蕉

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。