





Restaurant Week Lunch Menu

Tapas / Antipasti

(Choose Two)

- Greek Salad with Feta Cheese & Walnuts 
- Spanish Ham with Crystal Tomato Bread
- Crab Vol-au-vent
- Truffle & Cheese Bikini 
- Fin de Claire Fresh Oysters (2pcs) (Add \$60)

Main Course

(Choose One)

- Pappardalle Deluxe with mushroom in Truffle cream
- or -
Roasted Salmon in salsa verde with
rosemary potatoes & veggies
- or -
Seafood Risotto in white wine saffron cream
(Prawn, Scallop, Mussel, Clam) (Add \$40)
- or -
Suckling Pig with rosemary potatoes,
broccolini, and jus (Add \$58)
- or -
Dry Aged-The Wagyu "Bavette" with
mashed potatoes & veggies (Add \$78)

Dessert

- Basque Burnt Cheesecake with berries compote

HK\$198 per person
+ 10% service charge

