

BY JEAN-GEORGES

WEEKLY SET LUNCH

Two Courses for HKD 228 Three Courses for HKD 278

APPETIZERS

Pea Soup, Parmesan Form and Sourdough

Italian Chicories Salad Tomato and Cucumber, Aged Balsamic and Olive Oil

Crab Crostini, Garlic Aioli, Chilies and Herbs (Add HKD 88)

MAINS

Crispy Skin Chicken with Glazed Potatoes Lemon, Olive Oil, Crisp Onion and Herbs

Fusilli Pasta with Basil Pesto, Asparagus Cherry Tomato and Pine Nuts

Pan Seared Halibut with Stew of New Onions Carrots, Peas and Saffron(Add HKD 128)

DESSERTS

Tiramisu

Toasted Almond Crème Brûlée, Green Apple Sorbet House Made Ice Cream and Sorbet (2 scoops)

SIDES

Crunchy Potatoes with Garlic and Herbs Cherry Pepper Aioli (Add HKD 48)

Wood Oven Roasted Asparagus, Olive Oil and Parmesan (Add HKD 68)

Sautéed Spinach with Herbs, Aged Balsamic Vinegar (Add HKD 58)

Chef de Cuisine - Anthony Burd All prices are in HKD and subject to 10% service charge