

# Weekend Lunch Menu

## AMOUSE BOUCHE

### STARTER

White asparagus, beurre noisette, scrambled egg, truffles

白露筍松露炒蛋

### MAIN

Seared salmon, pickled endive, salmon caviar

香煎三文魚配三文魚子

or 或

Smoked rack of lamb, minted pea, lyonnaise potato

煙燻羊架配薄荷青豆及薯仔

### DESSERT

Sharp lemon tarte, clotted cream, lavender honey

檸檬撻配忌廉及薰衣草蜜

每位\$380 per person

+\$198 per person to upgrade to free-flow sparkling wine (12nn – 2:30pm)

每位+\$198 升級至汽酒暢飲 (12nn – 2:30pm)

*\*Charles de fere blanc de blancs\**

10% service charge applies 另設加一服務費

Please advise us if you have any food allergies 如有任何食物敏感 · 請通知餐廳職員

THE  
[fRENCH]  
WINDOW

# Weekend Lunch Menu

## AMOUSE BOUCHE

### STARTER

Crab, avocado, tomato tea jelly

蟹肉牛油果茶凍

### ASPARAUS

White asparagus, beurre noisette, scrambled egg, truffles

白露筍松露炒蛋

### MAIN

Seared salmon, pickled endive, salmon caviar

香煎三文魚配三文魚子

or 或

House roasted beef, fries, mesclun

烤牛肉配薯條及沙律

### PRE-DESSERT

### DESSERT

Sharp lemon tarte, clotted cream, lavender honey

檸檬撻配忌廉及薰衣草蜜

每位\$500 per person

+\$198 per person to upgrade to free-flow sparkling wine (12nn – 2:30pm)

每位+\$198 升級至汽酒暢飲 (12nn – 2:30pm)

*\*Charles de fere blanc de blancs\**

10% service charge applies 另設加一服務費

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