



LUNCH

MONDAY - FRIDAY | 11:30AM - 3:00PM

2-COURSE | **295**

3-COURSE | **340**

A HAWKTAIL OR A GLASS OF WINE | 80

TO START

Select One

DAILY SOUP

是日餐湯

Seasonal Flavor

Supplement LOBSTER BISQUE

升級至 龍蝦濃湯 配 自家製芝士脆條

+50

THE GARDEN SALAD {v}

田園沙律

*Mixed Greens, Snap Peas,
Ribbons of Heirloom Carrots, Zucchini,
Cucumber with Honey Mustard Dressing*

SALMON TARTARE

三文魚他他

*Hard-boiled Egg, Capers,
Red Onion & Chives*



ENTRÉES

Select One

GRILLED BARRAMUNDI

烤鱸魚

*Broccolini, Buttery Mashed,
Hawk & Aster Gremolata*

WAGYU BOLOGNESE

尾崎和牛肉醬粗管麵

*Ozaki Beef, Rigatoni Pasta &
Aged Parmesan*

GRILLED SPRING CHICKEN

烤春雞

*Mashed Potatoes, Sautéed Broccolini,
Chicken Jus & Garlic Crisps*

BAKED PORK CHOP RICE

黑松露焗豬扒飯

*Oat Crusted Ibérico Pork Tenderloin,
Black Truffle Egg Fried Rice with Cheese*

+35

BAVETTE STEAK

封門牛柳扒

*Grain Fed Butcher's Cut,
Chimichurri Sauce & Sautéed Broccolini*

+80

RIGATONI POMODORI {v}

番茄粗管麵

*Tomatoes, Basil
& Aged Parmesan*



DESSERTS

Select One

SMOKED MILK AFFOGATO

煙燻雪糕配濃縮咖啡

OG Blend

KINAKO CHEESECAKE

黃豆粉芝士蛋糕

Kuromitsu Black Sugar

HOUSEMADE SORBET

是日精選雪葩

Daily Flavor

{v}- vegetarian version available

Please let us know if you have any food allergies. A service charge of 10% will be added to your bill. Minimum charge may apply.