

WATERMARK

SET LUNCH

Available from 12nn to 2pm, Monday to Friday (except public holidays) 星期一至五中午 12 時至下午 2 時供應 (公眾假期除外)

2-course 2 道菜

238

per person 每位

served with a glass of house wine 加配一杯精選葡萄酒

298

per person 每位

3-course 3 道菜

298

per person 每位

358

per person 每位

COURSE 1 第一道菜

CORN 粟米

Poached Duck Egg, Polenta Foam, Kale, Chive, Furikake

CASHEW NUT 腰果仁

Jerusalem Artichoke, Brussels Sprout,
Pickled Chinese Onion

SEMI-DRIED SQUID 烤一夜干魷魚

Baby Spinach, Yuzu Miso Butter Cream, Chive

CAULIFLOWER CREAM SOUP 椰菜花忌廉湯

Hazelnut, Parsley

OYSTER 生蠔 (2pcs 隻) +28

Salmon Caviar, Green Apple Salsa

GRILLED OCTOPUS 烤八爪魚 +38

Piperade Sauce, Kale, Potato, Seaweed, Kataifi

HOKKAIDO SCALLOP MOUSSE 北海道帶子 +50

Scallop Sashimi, Green Apple Salsa, Finger Lime,
Dill Oil

COURSE 2 第二道菜

PUMPKIN TROFIE 南瓜手捲意麵

Yuzu Kosho, Pumpkin Seed, Sage, Hazelnut

SNOW CRAB BARLEY RISOTTO

松葉蟹洋薏米燴飯

Snow Crab Meat, Parmesan Crumble, Preserved Lemon,
Lobster Sauce

FRENCH YELLOW CHICKEN BREAST 法國黃油雞

Mashed Potato Casserole, Banana Shallot, Broccolini, Yuzu

SEARED SALMON 香煎三文魚

Fregola, Semi-dried Tomato, Potato, Edamame, Kombu,
Shiso

DRY AGED CAB BEEF SIRLOIN (10 oz) +100

乾式熟成特選西冷扒 (10 安士)

Grilled Broccolini, Confit Tomato, French Fries

GRILLED LOBSTER LINGUINE (HALF) +100

龍蝦扁義麵 (半隻)

Asparagus, Takana, Cherry Tomato

COURSE 3 第三道菜

DESSERT OF THE DAY 是日甜品

INCLUDING A CUP OF COFFEE OR TEA 附上咖啡或茶(一杯)

UPGRADE TO ALL KINDS OF COFFEE OR FLAVOURED TEA 升級至各式咖啡或特色紅茶 +15



Chef's Recommendation 廚師推介



Vegetarian 素食

Prices are in HKD | 10% service charge applies | All bills will be rounded to the nearest dollar

價錢以港幣計算 | 另收加一服務費 | 所有帳單將以四捨五入至最接近的整數