

WATERMARK

SET LUNCH

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

BATTER FRIED ZUCCHINI FLOWER

意大利櫛瓜花

Pecorino, Truffle Honey

JERUSALEM ARTICHOKE 耶路撒冷雅枝竹

Fermented Cashew Nut, Brussels Sprout,
Pickled Chinese Onion

SEMI-DRIED SQUID 烤一夜干魷魚

Baby Spinach, Yuzu Miso Butter Cream, Chive

SWEET CORN VELOUTE 粟米濃湯

Pistachio, Greek Yogurt, Chive

OYSTER 生蠔 (2pcs 隻) +28

Salmon Caviar, Green Apple Salsa

BURRATA 布拉塔芝士 +38

Roasted Grape, Parma Ham, Pistachio

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

ABALONE BARLEY RISOTTO 鮑魚洋薏米燴飯

Pumpkin Seed, Seaweed, Sichuan Pepper

AUSTRALIAN PORK LOIN 澳洲豬鞍

Roasted Cauliflower, Kale, Hazelnut, Blackcurrant

SEARED BARRAMUNDI 香煎盲鱸魚柳

Leek, Edamame, Fennel, Capers, Curry

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