

WATERMARK

SET LUNCH

Available from 12nn to 3pm, Monday to Friday (except public holidays) 星期一至五中午 12 時至下午 3 時供應 (公眾假期除外)

2-course 2 道菜

(Soup/ Appetiser + Main 湯/前菜 + 主菜)

248

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

(Soup + Appetiser + Main 湯 + 前菜 + 主菜)

298

per person 每位

358

per person 每位

SOUP 餐湯

 **CAULIFLOWER CREAM SOUP** 椰菜花忌廉湯

Hazelnut, Parsley

APPETISER 前菜

(Please Choose One 自選一款)

 **DEEP FRIED MAITAKE** 脆炸舞茸

Maitake Mushroom, Parmesan Cheese,
Muhammara, Chive

 **JERUSALEM ARTICHOKE** 耶路撒冷雅枝竹

Cashew Nut, Pickled Chinese Onion, Smoked Paprika

SEMI-DRIED SQUID 烤一夜干魷魚

Baby Spinach, Harissa, Yuzu Miso Butter Cream, Chive

BURRATA MOUSSE 布拉塔芝士 +38

Parma Ham, Heirloom Tomato, Black Garlic,
Lime, Pistachio

HOKKAIDO SCALLOP MOUSSE 北海道帶子 +50

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

MAIN 主菜

(Please Choose One 自選一款)

 **CARROT RISOTTO** 甘筍意大利燴飯

Seasonal Vegetable, Miso, Hazelnut, Kale

PRAWN & SQUID TRIVELLA

海蝦魷魚鮮茄扭紋通粉

Prawn, Squid, Parmesan Crumble, Preserved Lemon,
Tomato Sauce

FRENCH CONFIT DUCK LEG 法國油封鴨脾

Sweet Potato Purée, Broccolini, Blackcurrant, Pickled
Shallot

SEARED BLACK BASS 香煎加洲鱸魚柳

Pomme Purée, Baby Spinach, Almond, Grape

 **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

SWEET 甜品

DESSERT OF THE DAY 是日甜品 +38

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