

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

 **PUMPKIN VELOUTE** 南瓜濃湯
Sage, Pumpkin Seed

APPETISER 前菜

(Please Choose One 自選一款)

 **DEEP FRIED CAULIFLOWER** 炸椰菜花
Cranberry, Feta Cheese, Amba Mango Sauce, Zhoug

 **BRUSSELS SPROUT** 抱子甘藍
Miso, Walnut, Pickled Peach, Kale

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
Iberico, Fig, Beetroot, Pistachio

HAMACHI CRUDO 淺漬油甘魚 +50
Avocado, Pickled Vegetable, Preserved Lemon, Yuzu Miso

MAIN 主菜

(Please Choose One 自選一款)

 **SEASONAL VEGETABLE RISOTTO**
蔬菜意大利燴飯

Carrot Miso, Parmesan Cheese, Hazelnut, Kale

SCALLOP & PRAWN PAPARDELLE

帶子大蝦寬條義麵
Asparagus, Mushroom, Hazelnut

ROASTED THREE YELLOW CHICKEN 烤三黃雞
Potato Purée, Pickled Beetroot, Witlof

SEARED SALMON 香煎三文魚柳
Barley, Asparagus, Fennel, Seaweed, Saikyo Miso

 **DRY AGED CAB BEEF RIBEYE (10 oz) +120**
乾式熟成特選肉眼扒 (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