

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

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

(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

 **PUMPKIN VELOUTE** 南瓜濃湯

Sage, Pumpkin Seed

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

COURSE 2 第二道菜

(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

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近的整數