

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

308

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

 **SWEET CORN VELOUTE** 粟米濃湯
Pistachio, Greek Yoghurt, Chive

APPETISER 前菜

(Please Choose One 自選一款)

 **BATTER-FRIED ZUCCHINI FLOWER**

脆炸意大利櫛瓜花

Pecorino, Truffle Honey

 **JERUSALEM ARTICHOKE** 耶路撒冷雅枝竹

Cashew Nut, Brussels Sprout,
Pickled Chinese Onion, Smoked Paprika

SEMI-DRIED SQUID 烤一夜干魷魚

Baby Spinach, Harissa, Yuzu Miso Butter Cream, Chive

BURRATA 布拉塔芝士 +38

Roasted Grape, Parma Ham, Pistachio

RED PRAWN TARTARE 紅蝦他他 +50

Stracciatella, Cucumber, Capers, Shallot, Finger Lime,
Golden Beet, Seaweed Cracker

MAIN 主菜

(Please Choose One 自選一款)

 **TRUFFLE MUSHROOM RISOTTO**

松露蘑菇意大利燴飯

Black Termite, Edamame, Parmesan Cheese, Pine Nut

PRAWN & CHORIZO SPAGHETTI

海蝦西班牙煙燻香腸義麵

Confit Tomato, Hazelnut, Parsley

AUSTRALIAN PORK LOIN 澳洲豬鞍

Roasted Cauliflower, Kale, Hazelnut, Blackcurrant

SEARED SEABASS 香煎海鱸魚柳

Potato Purée, Broccolini, Blood Orange, Capers,
Dill, Citrus Escabeche

 **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