

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

 **MUSHROOM SOUP** 松露蘑菇湯

Truffle Oil, Chive

APPETISER 前菜

(Please Choose One 自選一款)

 **BRUSSELS SPROUT** 椰菜苗

Sakura Shrimp, Parmesan Cheese, Seaweed

 **PARSNIP & CARROT** 防風草及甘筍

Heirloom Carrot, Kale, Feta, Pickled Cranberry, Dill, Hazelnut

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

Serrano Ham, Peach, Blood Orange, Pistachio

SCALLOP CRUDO 淺漬帶子 +50

Black Caviar, Yuzu Miso, Avocado, Witlof

MAIN 主菜

(Please Choose One 自選一款)

 **VEGGIE LINGUINE** 蔬菜扁義麵

Seasonal Vegetable, Carrot Miso, Hazelnut

ABALONE BARLEY RISOTTO 鮑魚洋薏米燴飯

Pumpkin Seed, Seaweed, Sichuan Pepper

AUSTRALIAN LAMB STRIPLOIN 澳洲羊柳

Couscous, Mushroom, Pickled Pearl Onion, Chicken Jus

SEARED BARRAMUNDI 香煎盲鰮魚柳

Salmon Caviar, Crispy Polenta, Zucchini, Tartare Berrue Blanc

 **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