

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)

BRUSSELS SPROUT 椰菜苗

Sakura Shrimp, Parmesan Cheese, Seaweed

HEIRLOOM TOMATO 荷蘭復古蕃茄

Salsa Verde, Shichimi, Feta, Pine Nut

SEMI-DRIED SQUID 烤一夜干魷魚

Baby Spinach, Yuzu Miso Butter Cream, Chive

MUSHROOM SOUP 松露蘑菇湯

Truffle Oil, Chive

OYSTER 生蠔 (2pcs 隻) +28

Salmon Caviar, Preserved Lemon

BURRATA 布拉塔芝士 +38

Iberico Ham, Beetroot, Fig, Pistachio

SCALLOP CRUDO 淺漬帶子 +50

Black Caviar, Yuzu Miso, Avocado, Witlof

COURSE 2 第二道菜

(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

SEARED SEABASS 香煎鱸魚

Crab Meat, Creamy Polenta, Asparagus, Kani Miso, Black Caviar

DUCK BREAST 法國鴨胸 +38

Parsnip, Bulgur Wheat, Potato Fondant, Fig, Onion Jam

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接近的整數