

WATERMARK

SET LUNCH

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

 **CORN PURÉE** 粟米蓉

Avocado, Quinoa, Parmesan Cheese, Wild Rice

CAESAR SALAD 凱撒沙律

Guanciale, Parmesan, Miso Caesar Dressing

HEIRLOOM TOMATO 荷蘭復古蕃茄

Harissa, Feat Cheese, Pickled Red Onion, Watermelon, Radish, Pine Nut

OYSTER 生蠔 (2pcs 隻) +28

Salmon Caviar, Apple

LOBSTER BISQUE 龍蝦湯 +28

Jicama, Coriander

BURRATA 布拉塔芝士 +38

Charred Pear, Parma Ham, Arugula, Walnut

HAMACHI TARTARE 油甘魚他他 +50

Black Caviar, Yuzu Miso, Avocado, Witlof

COURSE 2 第二道菜

PAPPARDELLE CARBONARA

卡邦尼寬條麵

Guanciale, Poached Egg, Parmesan

 **CAULIFLOWER RISOTTO** 椰菜花意大利飯
Hazelnut, Cauliflower, Maitake, Asparagus, Carnaroli Rice

ROASTED THREE YELLOW CHICKEN

烤三黃雞

Black Garlic, Barley, Maitake, Asparagus, Chicken Jus

SEARED BARRAMUNDI 香煎盲鰮魚柳

Parsnip, Broccolini, Seaweed, Hazelnut Dukkah

 **DRY AGED CAB BEEF SIRLOIN (10oz) +100**

乾式熟成特選西冷扒 (10 安士)

Grilled Broccolini, Confit Tomato, French Fries

LOBSTER LINGUINE +200

龍蝦扁義麵

Asparagus, Takana, Cherry Tomato

COURSE 3 第三道菜

DESSERT OF THE DAY 是日甜品

**FRESH LIME SODA, JUICE, SOFT DRINK,
ALL KINDS OF COFFEE OR FLAVOURED TEA +28**

鮮青檸梳打水、果汁、汽水、各式咖啡 或 特色紅茶



Chef's Recommendation 廚師推介



Vegetarian 素食

Prices are in HKD | 10% service charge

價錢以港幣計算 | 另收加一服務費