

SET LUNCH

FARM - T O - T A B L E

3-courses: \$308 per person, plus coffee or tea

TO START

Hors d'Oeuvre Trolley

Chicken Liver Terrine *DE*

yellow wine jelly, toasted baguette, thyme butter

Hong Kong Sweet Tomato *VD*

burrata, herb oil

Ginger & Scallion Crab *DE*

crab cake, capers, crispy ginger

Cantonese Vegetable Soup *DGf*

local vegetables, beef

TO CONTINUE

Carving of the Day

Steamed Local Farm Garoupa *D*

Shao Xing wine sauce, Sixteen-Grain rice

BBQ Wagyu Short Rib *D*

yellow carrot, truffle honey, steamed potatoes
supplement \$68

Crispy Rice *DPGf*

black rice, Morteau sausage, squid

Under the Bridge Spicy Pasta *VDS*

spicy tomato, golden garlic

TO FINISH

A choice of dessert from the trolley

Chocolate *DEN*

local 70% chocolate, tonka bean ice cream

Our set menu is prepared for one person, and is not available for sharing

Please inform us of any dietary requirements. Gluten-free may be available on request.

V vegetarian *D* dairy *E* egg *N* nuts *P* pork *Gf* gluten-free *S* spicy

FARM - T O - T A B L E

TO START

Chicken Liver Terrine <i>DE</i>	168
yellow wine jelly, toasted baguette, thyme butter	
Hong Kong Sweet Tomato <i>VD</i>	158
burrata, herb oil	
Ginger & Scallion Crab <i>DE</i>	138
crab cake, capers, crispy ginger	
Cantonese Vegetable Soup <i>D Gf</i>	108
local vegetables, beef	

TO CONTINUE

Steamed Local Farm Garoupa <i>D</i>	238
Shao Xing wine sauce, Sixteen-Grain rice	
BBQ Wagyu Short Rib <i>D</i>	308
yellow carrot, truffle honey, steamed potatoes	
Crispy Rice <i>D P Gf</i>	198
black rice, Morteau sausage, squid	
Under the Bridge Spicy Pasta <i>VDS</i>	158
spicy tomato, golden garlic	

TO FINISH

Chocolate <i>DEN</i>	128
local 70% chocolate, tonka bean ice cream	

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