

SET LUNCH

FARM - TO - TABLE

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

TO START

Hors d'Oeuvre Trolley

Chicken Liver Terrine **D E**

yellow wine jelly, toasted baguette, thyme butter

Hong Kong Sweet Tomato **V D**

burrata, herb oil

Ginger & Scallion Crab **D E**

crab cake, capers, crispy ginger

Cantonese Vegetable Soup **D Gf**

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 **D P Gf**

black rice, Morteau sausage, squid

Under the Bridge Spicy Pasta **V D S**

spicy tomato, golden garlic

TO FINISH

A choice of dessert from the trolley

Chocolate **D E N**

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 - TO - TABLE

TO START	Chicken Liver Terrine D E yellow wine jelly, toasted baguette, thyme butter	168
	Hong Kong Sweet Tomato V D burrata, herb oil	158
	Ginger & Scallion Crab D F crab cake, capers, crispy ginger	138
	Cantonese Vegetable Soup D Gf local vegetables, beef	108
TO CONTINUE	Steamed Local Farm Garoupa D Shao Xing wine sauce, Sixteen-Grain rice	238
	BBQ Wagyu Short Rib D yellow carrot, truffle honey, steamed potatoes	308
	Crispy Rice D P Gf black rice, Morteau sausage, squid	198
	Under the Bridge Spicy Pasta V D S spicy tomato, golden garlic	158
TO FINISH	Chocolate D E N local 70% chocolate, tonka bean ice cream	128

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