

HOLIDAY LUNCH

House white or red wine by the glass \$88

STARTERS

House-made RICOTTA, cucumber, pine nut, 12 year balsamic

Chef's **SOUP** of the day

Grilled OCTOPUS, crab, guacamole, yuzu aioli [+\$88]

SRF Wagyu **TARTARE**, caviar, confit yolk, Nanko plum | + \$ **268** | (served tableside)

MAINS

Market **FISH** of the day, caramelized onion, sauteed green peas, Sichuan sour fish soup Seared **DUCK** breast, pickled daikon, N.T. vegetables, plum red wine jus

Linguine GAMBERONI, cherry tomato, aglio olio | + \$288 |

WAGYU, savoury zucchini cake, grilled eggplant & baby corn, tomato coulis

SRF, USA |+ \$188 |

HIDA-GYU, JAPAN |+ \$288 |

DESSERTS

MONT BLANC, chestnut, mandarin orange jam & sponge STRAWBERRY, balsamic, lychee & shiso sorbet

Coffee or Tea

4-Course Holiday Lunch For 2 \$880

(2 Starters + Main + Dessert Per Guest)

Prices are in HKD and are subject to a 10% service charge