




WEEKDAY LUNCH

STARTERS

BURRATA, fennel, grapefruit & orange, balsamic caviar

Chef's **SOUP** of the day


White wine poached **LOBSTER**, roasted N.T. vegetables, Laksa | + \$ 128 |

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

MAINS

Market **FISH** of the day, zucchini, cashew, ponzu tomato sauce

Iberico **PORK**, sauteed lentils & chorizo, beetroot hummus

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

WAGYU, cabbage, bell pepper salsa, red curry carrot sauce

SRF, USA | + \$188 |

HIDA-GYU, JAPAN | + \$288 |

DESSERTS

CREME BRULEE, salted egg yolk, Chantilly cream, passionfruit gel

CHOCOLATE tart, coffee meringue, vanilla cream, rum

House white or red wine by the glass \$88

3-Course Menu (Starter + Main + Dessert) **\$488**

4-Course Menu (2 Starters + Main + Dessert) **\$588**

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