



HOLIDAY LUNCH


House white or red wine by the glass \$88

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

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