



LUNCH MENU

House white or red wine by the glass \$88

House-made **RICOTTA**, poached apricot, dried herb, artisan bread

Roasted **BEETROOT** salad, grapefruit, kale, orange & honey dressing

or

SHRIMP cocktail, grilled bell pepper, butter lettuce, avocado

or

Seared Hokkaido **SCALLOP**, trout roe, cauliflower puree, crispy parmesan / + \$168 /

or

SRF Wagyu **TARTARE**, caviar, confit yolk, Nanko plum

Chef's **SOUP** of the day

Market **FISH** of the day, grilled fennel & zucchini, dill oil

or

Slow-cooked local **CHICKEN**, chicken pea & tomato, fried Chinese sun-dried bacon basmati

or



Linguine **GAMBERONI**, Sicilian red prawns, aglio e olio / + \$328 /

or

SRF **WAGYU**, mashed potatoes, sauteed broccolini, mushroom bordelaise

TIRAMISU, mascarpone, coffee, lady finger

\$448 per guest

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