

## EXPRESS LUNCH

2 COURSE \$408, 3 COURSE \$468

Additional course \$98

### FIRST COURSE

**Scallops carpaccio** laid on a red curry paste emulsified with coconut milk/olive oil; cauliflower florets and lace bread.

**Raw oysters with fresh ginger**, mackerel rilletes, frozen banana; celeriac remoulade with turmeric.

**Poached egg « Cadix »**, spicy red pepper, crispy bacon, celery; smooth coriander/vinegar cream.

**Eel terrine** served with sauerkraut, Alsatian salad.

**Button mushrooms** coated in a mustard sauce; potato puree with Gorgonzola.

### MIDDLE COURSE

**Gardener's soup**, grilled slice of sweet potato and diced red cabbage.

**Foie gras soup**, red currant jelly and arbutus berry syrup, lamb's lettuce salad.

**Parmesan cheese croquettes**, tomato/watercress/mascarpone mosaic.

**Eggplant cannelloni** with snails.

### MAIN COURSE

**Sardine box**: Pierre potatoes – shredded carrot – seasonal chutney.

**Lobster salpicon**, citrus virgin sauce; pasta and seasoned with bisque.

**Grilled/glazed sliced lard**, conchiglie pasta and clams with fresh herbs.

**Pan seared piece of red mullet with thyme**, black forbidden rice and fennel with white balsamic vinegar.

**Roasted beef tenderloin**, butter with sarawak black pepper, « Pont Neuf » potatoes and broccoli mousse.

**Grilled lamb cutlets**; blackwheat crepe. Vietnamese salad, avocado/grapefruit/green mango/bean sprouts.

### DESSERTS

**Three tartlets**: Blackcurrant and almond paste/Orange/Wild strawberries.

**Lajoux-laury**: cubes of reduced milk coated in coconut milk, frozen banana, marshmallow, lime Wurtz, passion fruit sherbet.

**Ravioli stuffed with stewed apple** flavoured with tandoori; apple juice; roasted pineapple and green mango.

**Iced toasted hazelnut mousse**; aged malt fudge, seabuckthorn pulp; clementine segments.

**Home-style Belle-Helene**, bitter chocolate ganache cream, roasted pear wedges, williamine and vanilla ice-cream.

*Prices are in Hong Kong dollars and subject to 10% service charge.*