

EXPRESS LUNCH	APPETIZER (CHOICE OF)	HK\$
	HOUSE-MADE SOUP OF THE DAY	
	GREEN APPLE SALAD Walnut, raisin, honey yogurt dressing	
	SUSTAINABLE YELLOWTAIL KINGFISH Lime yuzu sauce, jalapeno, watermelon radish, avocado crema, sesame, pickled onion	
	DAN DAN BURRATA [V] Italian burrata cheese, plant-based mince, peanut, chilli sauce (Add HK\$ 28)	
	HOMEMADE FOIE GRAS TERRINE Apricot, cognac and onion jam, crispy toast, pistachio (Add HK\$ 40)	
	ICHIBAN TARTARE French Polmard beef, soy sauce, spring onion, cage-free egg, togarashi spice, bonito flakes, crispy toast (Add HK\$ 58)	
	MAIN AND STEAK (CHOICE OF)	
	CAESAR A LA TOSCANA	188
	Romaine lettuce, Caesar dressing, parmesan crisps, foccaccia croutons, black pepper, crispy Parma ham Add HK\$ 88 for grilled sea scallops [3 pieces] or grilled chicken breast	
VEGAN BOLOGNESE RIGATONI [V]	208	
Artisanal pasta, plant-based mince, carrot, tomato ragout sauce		
JAPANESE UDON CARBONARA	248	
Parmesan, cream, pancetta, cage-free egg yolk, crab roe, spring onions		
GRILLED SUSTAINABLE ATLANTIC SALMON	278	
New potato, grilled zucchini, roasted corn, confit tomato, caper salsa, chili oil		
SPANISH DUROC BONE-IN PORK CHOP	328	
Paprika potato foam, piquillo peppers, grain mustard gravy, orange essence		
BOSTON LOBSTER GRILLED GRUYÈRE CHEESE SANDWICH WITH LOBSTER BISQUE DIP	358	
Half butter-poached lobster, sourdough, seasoned fries		
GRILLED SUSTAINABLE COD FILLET	388	
Ginger, coconut curry, Thai basil, Thai eggplant, cherry tomato, saffron orzo		
GRILLED NEW ZEALAND LAMB CHOP	388	
Spiced yogurt, grilled courgette, cherry tomatoes, new potato		
GRILLED M5 WAGYU STEAK [7 OZ]	408	
Seasoned fries, mix salad, mala aioli		
ADD-ON DRINK AND DESSERT		
A GLASS OF SELECTED RED OR WHITE WINE	88	
PASTRY PLATTER WITH A CUP OF COFFEE OR TEA	68	
FREE FLOW STILL AND SPARKLING WATER	60	
A CUP OF COFFEE OR TEA	30	

[V] Vegetarian items

All prices are subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.