

WEEKDAY LUNCH MENU

STARTER

3 x Oyster

Or

French Onion Soup

Or

Escargot Fricassee with Girolle Mushroom, Cilantro, Lemongrass

Or

Melon Fiesta with Balsamic Reduction

MAIN COURSE

Brodetto, Fish casserole with San Marzano tomato casserole

Or

Boneless Chicken with Truffle Mousse, Savoy Cabbage and Sage Jus

Or

Quiche of Mediterranean Vegetables with Spicy Tomato Salsa

Or

Summer Truffle and Vegetable Risotto (+\$80)

HK\$320 per person

10% service charge applies

*Menu items are subject to change depending on the freshness of ingredients, please contact our staff for the updated menu.

THE
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WINDOW

+\$60 for a DESSERT with COFFEE or TEA

SELECTION OF DESSERT

APPLE

Pressed apple, vanilla ice-cream, crumble

Or

STRAWBERRY

Strawberry semi fredo, milk jelly, strawberry powder, pistachios

Or

CHOCOLATE

Chocolate delice, white chocolate soil, coffee mousse, rum crème fraiche

SELECTION OF COFFEE / TEA

Regular Coffee/Decaffeinated Coffee/Espresso/Latte/Cappuccino
English breakfast /Earl Grey/Jasmine Green Tea

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