

WEEKEND HARBOURVIEW LUNCH MENU

Duval Leroy Brut Reserve NV, Champagne, France

AMUSE BOUCHE

Chef's Choice

PRESSED BRESSE CHICKEN

Toasted brioche, carrot purée, pickled onions

Josmeyer Mise du Printemps 2015, Pinot blanc, Alsace, France

SQUID 'RISOTTO'

Slow cooked squid, cauliflower, scallop

Heritiers du Comtes Lafon Macon-Villages 2010, Chardonnay, Burgundy, France

DUCK

Bresse Duck, peas, cabbage, asparagus, truffle polenta
or

COD

Atlantic cod, cabbage and asparagus terrine, mussel veloute

Felettig Henri Chambolle Musigny 2014, Pinot Noir, Burgundy, France

PRE DESSERT

Chef's choice

STRAWBERRY

Iced parfait, milk jelly, shortbread, white chocolate soil

Petit Guiraud by Chateau Guiraud 2010, Sauvignon blanc & Semillon, Sauternes, France

(Add \$80 per glass)

HK\$500 per person, including wines

HK\$380 per person, food only

*Menu items are subject to change depending on the freshness of ingredients,
please contact our staff for the updated menu. 10% service charge applies.

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