

CLARENCE LUNCH SET MENU

Menu created with seasonal ingredients.

STARTER

Prawn Jelly / Avocado / Cocktail Sauce
海蝦啫喱 / 牛油果 / 雞尾酒汁

OR

Hanger Steak Beef Tartare / Butter Lettuce / Crispy Baguette
牛腹肉韃靼 / 奶油生菜 / 脆法包

OR

Lobster / Butter Lettuce / Avocado / Burrata Cheese / Sherry Vinegar Dressing (+\$88)
龍蝦 / 奶油生菜 / 牛油果 / 布拉塔芝士 / 雪莉醋醬汁 (+\$88)

OR

Cèpes Soup / Bacon Foam / Pork Belly
牛肝菌湯 / 煙肉泡沫 / 豬腩

OR

Aubergine Purée / Mozzarella Jelly / Sun-dried Tomato / Baguette
茄子醬 / 水牛薄芝士啫喱 / 蕃茄乾 / 法包

YAKIFRENCHY (CHOOSE 2 / PERSON)

Confit Red Pepper / Herb Sauce
紅燈籠椒 / 香草醬

OR

Scallops / Seaweed Butter
日本帶子 / 紫菜牛油

OR

Marinated Lamb Rack / Spices
秘製羊架 / 香料

OR

Chicken Breast / Mozzarella / Parma Ham / Sage
雞胸 / 水牛芝士 / 巴瑪火腿 / 鼠尾草

MAIN COURSE

Line-Caught Seabass / Courgette Violin / Tel Aviv Spices & Tomato Condiment
鱸魚 / 西葫蘆 / 自家製香料 / 蕃茄醬汁

OR

Prawn Masala with Venere Rice
Masala 海蝦黑米飯

OR

Pork Pluma / Soy Sauce / Mixed Bell Pepper / Crunchy Vegetables
黑毛豬肋眼 / 秘製醬汁 / 燈籠椒 / 爽脆蔬菜

OR

Westholme Beef Tenderloin M4 / Charcoal / Pepper Sauce / Green Asparagus / French Fries (+\$168)
M4牛柳 / 炭燒 / 黑椒醬汁 / 青露筍 / 薯條 (+\$168)

OR

Yellow Chicken Cooked Flat / Crispy Potato / Chicken Jus (For two guests sharing +\$188 / person)

1.2Kg

黃油雞 / 脆薯 / 雞汁 (兩位用 +\$188 / 每位)

DESSERT / CHEESE

Hot Camembert / Baguette / Honey (+\$38)

熱溶金文畢 / 法包 / 蜜糖 (+\$38)

OR

Sicilian Pistachio Crème Brulée

法式焦糖燉蛋 / 開心果

OR

Croffle / Salted Caramel / Normandy Milk Ice Cream

牛角酥窩夫 / 焦糖海鹽醬 / 牛奶雪糕

OR

Hot Chocolate Moelleux / Normandy Milk Ice Cream (For two guests sharing / Preparation Time 15mins)

朱古力心太軟 / 牛奶雪糕

3 Course Lunch Menu \$498/PERSON or 4 Course Lunch Menu \$598/PERSON

3 or 4 Glass Wine Pairing \$388 / \$488

All prices are in Hong Kong dollars and subject to 10% service charge.