



Sample of the Lunch Set Menu 午市套餐樣本

Noble Set Lunch Menu

Chef's Salad
廚師沙律

Soup

Hokkaido Sweet Corn and Soya Milk Soup
北海道甜粟米豆奶湯

A Choice of Main Course

Grilled US Wagyu Sirloin Steak and Scallops with Charcoal Grilled Vegetables
烤美國和牛西冷扒及帶子配炭烤蔬菜

Or

Poached Fillet of Garoupa in Crab Bouillon with Chives
蟹清湯烩石斑柳配法國青蔥

Or

Slow Roasted Baby Pigeon with Asian Sautéed Vegetables and Crispy Soy
慢烤乳鴿配亞洲炒菜及脆醬油漬

Or

Risotto with Hokkaido Uni
北海道海膽意大利飯

Or

Fettuccini with Sautéed Lamb Loin and Light Curry Sauce
淡咖喱汁炒羊柳片寬條麵

Dessert

Japanese Cheesecake with Sweet Potato Ice Cream
日式芝士餅配紫薯雪糕

Full Set Lunch (4 Courses) *HK\$328*

Chef's Salad + Soup + Main Course + Dessert

Chef's Salad or Soup + Main Course *HK\$288*

(2 Courses)

Chef's Salad and Soup (2 Courses) *HK\$228*

Inclusive of Brewed Coffee or Infusion Tea

Our Lunch Set Menu Varieties is Rotated Weekly, Please Call Noble on 2829 7990 for Ordering
午市套餐將會每星期輪流推出及更新，詳情請致電 2829 7990

Create your Own 4-course Menu

自選四道菜晚餐

Cold or Hot Starter

凍或熱頭盤

Soup

湯

Seafood, Meat, Poultry or Pasta

魚, 肉, 家禽或意大利麵

Dessert from the Trolley

自選甜品

Brewed Coffee or Infusion Tea

咖啡或茶

HK\$680 per person 每位

Choice of Menu Top-up

菜式升級之選

additional \$ supplement 額外添加 \$

STARTERS

HOT

Escargots (6pcs/12pcs)

with Shallots and Garlic Butter
田螺配紅蔥蒜蓉牛油 (6 隻/12 隻)

\$100/\$180

Crepe Seafood

with Crab and Cheese Sauce
海鮮煎餅配芝士蟹醬

\$180

Coquille St. Jacques

in the Shell with Prawns
法式扇貝配大蝦

\$180

**Baked stuffed Matsuba
Crab Shell**

with Parmesan Cheese
焗釀松葉蟹蓋配巴馬臣芝士

\$188

Foie Gras

with Apple Chutney & Fresh Figs
煎法國鴨肝配蘋果節尼醬及鮮無花果

\$200

Crab Cake

with Spicy Tomato Mayonnaise
脆煎蟹餅配番茄香辣沙律醬

\$180

COLD

Scotch Smoked Salmon

with Caesar Salad
蘇格蘭煙三文魚配凱撒沙律

\$180

Parma Ham and Melon

with Balsamic Vinegar
巴馬火腿配蜜瓜及意大利陳醋

\$180

Avocado Salad

with Crab or Prawn
牛油果沙律配蟹肉或大蝦

\$200

**Abalone, Chicken,
and Orange Fennel Salad**

with Yuzu Tomato Salsa
鮑魚雞肉香橙茴香沙律配柚子莎莎

\$238

Boston Lobster Salad (Half)

with Brandy Sauce or Avocado Sauce
波士頓龍蝦沙律 (半隻)
配白蘭地醬或牛油果醬
(\$100 supplement for whole)

\$200

SOUPS

Porcini Mushroom

牛肝菌蘑菇湯

\$85

Minestrone

意大利雜菜湯

\$75

Onion

洋蔥湯

\$75

Lobster Bisque

龍蝦湯

\$145

SEAFOOD COURSES

Boston Lobster

Grilled with plain or Béarnaise Sauce
烤原隻波士頓龍蝦或配法式蛋黃醬
(\$165 supplement)

\$465

Fillet of Sole

Grilled with Meunière or Lobster Sauce
烤龍脷柳配檸檬牛油汁或龍蝦汁
(\$50 supplement)

\$350

Salmon

Slow-grilled with Béarnaise Sauce
慢烤三文魚配法式蛋黃醬

\$280

Seabass

Grilled with plain or Béarnaise Sauce
烤鱸魚或配法式蛋黃醬

\$280

Sole or Seabass

Beer-fried with Tartar Sauce
啤酒炸龍脷柳或鱸魚配他他醬

\$280

Whole Dover Sole

Meunière or Plain Grilled
香煎或烤原條龍脷(800 克) (兩位用)
(\$280 supplement, served for two)

\$880

King Prawn

Grilled with Garlic Butter Sauce
扒大蝦配蒜蓉牛油汁

\$280

MEAT, POULTRY, PASTA

<u>Duck Confit</u>	\$280
Fried with Orange Cherry and Apple Sauce 油封鴨配香橙櫻桃及蘋果醬	
<u>Spring of Chicken</u>	\$280
Grilled with Black Truffle Sauce 烤春雞配黑松露醬(10 安士)	
<u>US Lamb Chop</u>	\$350
Grilled with Herbs served with Mint Jelly 烤香草羊扒配薄荷啫喱(8 安士) (\$50 supplement)	
<u>Pork Piccata Milanese</u>	\$280
Pan-fried stuffed with Cheese and Tomato Sauce 米蘭式芝士煎釀豬柳	
<u>US Kurobuta Pork Chop</u>	\$350
Slow-cooked with Apple Gravy 慢煮美國有骨極黑豬扒配蘋果燒汁(8 安士) (\$50 supplement)	
<u>Steak Diane</u>	\$330
Flambé, Shallots, Mustard, Worcester Sauce and Brandy 燒戴安牛柳配紅洋蔥, 芥末及辣醬(6 安士) (\$30 supplement)	
<u>US Ribeye Cap</u>	\$500
Grilled with Béarnaise Sauce 烤美國肉眼牛扒配法式蛋黃醬(5 安士) (\$200 supplement)	
<u>Australian Wagyu M6 Ribeye</u>	\$450
Grilled with Béarnaise Sauce 烤澳洲和牛 M6 肉眼牛扒配法式蛋黃醬(10 安士) (\$150 supplement)	
<u>Japanese Hida A4 Wagyu Striploin</u>	\$500
Grilled with Mushroom and Red Wine Sauce 日本飛驒和牛 A4 西冷牛扒配蘑菇紅酒汁 (5 安士) (\$200 supplement)	
<u>US Wagyu Striploin</u>	\$500
Grilled with Béarnaise Sauce 烤美國和牛西冷牛扒配法式蛋黃醬(10 安士) (\$200 supplement)	
<u>USDA Prime Ribeye Steak</u>	\$1,200
Grilled with Béarnaise Sauce 美國頂級肉眼扒配法式蛋黃醬(1.2 公斤) (兩位用) (\$600 supplement, served for two)	
<u>Linguine</u>	\$340
with Sicilian Red Prawn 扁意大利麵配西西里紅蝦 (\$40 supplement)	
<u>Spaghetti</u>	\$260
with Seafood and Procini in Cream Sauce 意大利麵配海鮮及牛肝菌忌廉汁	

Please advise our staff of any food allergies when order
如閣下對任何食物過敏，請於點餐時向服務員提出