



Sample of the Lunch Set Menu 午市套餐樣本

### *Noble Set Lunch Menu*

*Chef's Salad*

廚師沙律

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*Soup*

*Hokkaido Sweet Corn and Soya Milk Soup*

北海道甜粟米豆奶湯

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*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

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*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*

# *Noble August Promotion*

## *Luscious Lobster*

### Menu

*Lobster Salad with Fresh Tomato Vinaigrette and Mustard Mayonnaise*

龍蝦沙律配番茄油醋汁及芥末醬

\$450

*Sautéed Boston Lobster in Black Bean Sauce with Angel Hair*

豉椒汁炒波士頓龍蝦配天使麵

\$465

*Lobster Butternut Squash Risotto*

胡桃南瓜燴龍蝦意式燉飯

\$465

*Surf & Turf*

海陸大餐

*(Butter Grilled Lobster Tail and Grilled US Rib Eyes Roll)*

(牛油扒龍蝦尾拼美國肉眼)

\$520

*Grilled Hot Marine Sampler (for two)*

烤龍蝦海鮮拼盤 (兩位用)

*(Grilled Boston Lobster, King Prawn, Scallop, Grilled Fish Fillet & Baked Crab Shell)*

(烤波士頓龍蝦、大蝦、帶子、扒魚柳、焗蟹蓋)

\$988

### Create your Own 4-course Menu

#### 自選四道菜晚餐

Cold or Hot Starter

凍或熱頭盤

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Soup

湯

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Seafood, Meat, Poultry or Pasta

魚, 肉, 家禽或意大利麵

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Dessert from the Trolley

自選甜品

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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

#### COLD

##### Caesar Salad

with Fried Chicken Fillet or Smoked Salmon  
炸雞柳或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

##### Burrata Cheese Salad

with Cherry Tomato and Pesto Sauce  
流心布袋芝士配車厘茄及香草醬

\$180

##### Seafood Shiso Salad

with Tomato Jelly and Poached Egg  
凍海鮮、番茄啫喱、溫泉蛋沙律

\$200

##### Avocado Salad

with Mango、Prawn and Brandy Sauce  
牛油果芒果蝦沙律配白蘭地醬

\$200

##### Abalone, Scallop, and Orange Fennel Salad

with Yuzu Tomato Salsa  
鮑魚、帶子及香橙茴香沙律配柚子莎莎

\$238

#### HOT

##### Salted Cod Fritters

Fried with Red Bell Pepper Sauce  
葡式炸馬介休球配紅波椒汁

\$180

##### Green Asparagus

Poached with Smoked Salmon and  
Hollandaise Sauce  
青蘆筍配煙三文魚及荷蘭汁

\$180

##### Crab Cake

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

\$200

##### Baked stuffed Matsuba

Crab Shell  
with Parmesan Cheese  
焗釀松葉蟹蓋配巴馬臣芝士

\$200

##### Foie Gras

with Mango Puree、Grapes and Balsamic  
煎法國鴨肝配芒果醬、提子及黑醋汁

\$220

##### Escargots (6pcs/12pcs)

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

\$100/

\$180

### SOUPS

##### Hokkaido Pumpkin

with Vegetarian Shark's Fin  
南瓜素翅湯

\$85

##### Tomato Cream

with Basil and Crab Meat  
蟹肉番茄忌廉湯

\$105

##### Minestrone

意大利雜菜湯

\$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

##### Salmon

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

\$280

##### Carol Trout

Baked with Cream Cheese Sauce  
白汁芝士焗石斑配薯蓉  
(\$80 supplement)

\$380

##### King Prawn

Grilled with Garlic Butter Sauce  
扒大蝦配蒜蓉牛油汁  
(\$20 supplement)

\$320

##### Monkfish Fillet

Grilled with Garlic Butter Sauce  
烤安鱈魚柳配蒜蓉牛油汁  
(\$50 supplement)

\$350

##### Chilean Seabass

Grilled with Plain or Béarnaise Sauce  
烤智利鱸魚或配法式蛋黃醬  
(\$50 supplement)

\$350

##### Wild Gray Sea Bream

Grilled with Plain or Garlic Butter Sauce  
烤野生海鯛魚或配蒜蓉牛油汁

\$280

## **MEAT, POULTRY, PASTA**

<b><u>Duck Confit</u></b> Fried with Orange Cherry and Apple Sauce 油封鴨配香橙櫻桃及蘋果醬	\$280
<b><u>Spring Chicken</u></b> Grilled with Black Truffle Sauce 烤春雞配黑松露醬(10 安士)	\$300
<b><u>US Lamb Chop</u></b> Grilled with Herbs and served with Mint Jelly 烤香草羊扒配薄荷啫喱(8 安士) (\$60 supplement)	\$360
<b><u>Wagyu Beef Cheek</u></b> Braised in “Miroton” Style 法式燉和牛面頰肉	\$280
<b><u>French “Francilin” Pork Chop</u></b> Slow Cooked with Apple Gravy 慢煮法國弗蘭西林豬扒配蘋果燒汁(12 安士) (\$60 supplement)	\$360
<b><u>USDA Prime Flat Iron Steak</u></b> Grilled with Black Pepper Sauce 烤美國頂級板腱牛扒配黑椒汁(6 安士)	\$300
<b><u>USDA Prime Ribeye Cap</u></b> Grilled with Béarnaise Sauce 烤美國頂級肉眼邊牛扒配法式蛋黃醬(5 安士) (\$200 supplement)	\$500
<b><u>Australian Wagyu M6 Ribeye</u></b> Grilled with Béarnaise Sauce 烤澳洲和牛 M6 肉眼牛扒配法式蛋黃醬(10 安士) (\$180 supplement)	\$480
<b><u>Japanese Hida A4 Wagyu Striploin</u></b> 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)	\$500
<b><u>USDA Prime Striploin</u></b> Grilled with Béarnaise Sauce 烤美國頂級西冷牛扒配法式蛋黃醬(10 安士) (\$100 supplement)	\$400
<b><u>USDA Prime Ribeye</u></b> Grilled with Béarnaise Sauce 美國頂級肉眼扒配法式蛋黃醬(1.2 公斤) (兩位用) (\$780 supplement, served for two)	\$1,380
<b><u>Linguine</u></b> with Sicilian Red Prawn 扁意大利麵配西西里紅蝦 (\$50 supplement)	\$350
<b><u>Lumachine</u></b> Baked with Lobster , Black Truffle and Cheese 黑松露芝士焗龍蝦貝殼粉	\$290

**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