

LUNCH MENU

午餐菜單

STARTERS

頭盤

Asparagus Soup, Pancetta, 63°C Egg Yolk

63度慢煮溫泉蛋黃混意式煙肉蘆筍湯

Chicken Liver Parfait, Rhubarb Compote, Melba Toast

雞肝凍配大黃果醬、梅爾巴吐司餅乾

Burrata & Goat Cheese, Rosemary Focaccia, Grilled Heirloom Tomatoes (v)

布拉塔及山羊芝士配燒原種蕃茄、香草麵包

Grilled Mackerel, Pickled Fennel & Cucumber Salad, Horseradish Crème Fraiche (+48)

鯖魚配茴香黃瓜沙拉、油封大蒜、法式酸奶油 (+48)

MAINS

主菜

Pistachio & Gorgonzola Risotto (v)

開心果意大利藍芝士燴飯

Wagyu Cottage Pie, Vichy Carrot, Minted Peas

和牛餡餅配法式煮蘿蔔、荷豌豆

Local Clam Linguini Vongole

本地蜆肉扁意大利麵

Bavette Steak, Vine Tomatoes, Sauteed Mushrooms, Peppercorn Sauce (+88)

牛腹肉扒配連枝車厘茄、香炒蘑菇、胡椒醬 (+88)

AFTERS

餐後點心

Seasonal Fruit Crumble with Crème Anglaise

時令水果配英式奶油

Pineapple Carpaccio, Coconut Sorbet

鳳梨片、椰子雪葩

Pistachio and Raspberry Cake

開心果白朱古力慕絲蛋糕伴紅莓醬

Chocolate Fudge Brownie Sundae (+28)

香濃朱古力布朗尼新地 (+28)

DRINKS

飲品

Add a pot of our unique Musea Blend Tea, Fortnum's Royal Blend, Iced Tea or House Coffee (+40)

另加 Musea Blend 紅茶、Fortnum's 皇家紅茶、冰紅茶或咖啡 (+40)

Add a Glass of Fortnum's Champagne NV (+100)

另加香檳一杯 (+100)

Add the Fortnum's Sparkling Tea Mocktail of the day 0% ABV (+60)

另加 無酒精汽泡雞尾酒一杯 (+60)

HK\$388

Our set menus are available Monday to Thursday (except Public Holiday)

套餐只於星期一至四供應 (公眾假期除外)

All prices are shown in Hong Kong Dollars. A discretionary 10% service charge will be added to your bill. Our products are made in an environment where allergens are present. For more information about specific allergens, please speak to a member of staff. 所有價格為港幣，另加10%的服務費。如有食物敏感，請與店員聯絡。

DINNER MENU

晚餐菜單

STARTERS

頭盤

Scotch Egg, Stornoway Black Pudding, Bitter Jam, Piccalilli Purée

蘇格蘭蛋、黑布丁、果醬、皮卡利利果泥

Steak Tartare, Egg Yolk, Game Chips, Truffle Caviar

牛肉他他配蛋黃醬、自家製脆薯片、松露魚子醬

White Asparagus, 21-month Aged Culatello Di Zabello, Hollandaise Sauce

白露筍配21個月古拉泰勒風乾火腿、荷蘭醬

Burrata & Goat Cheese, Rosemary Focaccia, Grilled Heirloom Tomatoes (v)

布拉塔及山羊芝士配燒原種蕃茄、香草麵包

Hokkaido Scallop, Squid Ink Risotto, Cauliflower, Apple (+88)

北海道扇貝配墨魚汁燴飯、椰菜花、蘋果 (+88)

MAINS

主菜

Butternut Squash Pithivier, Creamed Spinach, Spring Vegetables (v)

胡桃南瓜餡餅配奶油菠菜、時令蔬菜

30-Day Aged Beef Ragout, Homemade Pappardelle, Chestnut Mushroom

30天熟成牛肉燉肉、寬條麵、栗子蘑菇

Slow-cooked Pork Belly, Celeriac Gratin, Caramelised Turnip, Asparagus

慢煮豬腩肉配芹菜、焦糖蘿蔔、鮮蘆筍

Sicilian Red Prawn and Crab Linguini

西西里紅蝦配蟹肉扁義大利麵

Wagyu Beef Wellington for Two, Potato Dauphinoise, Green Beans, Peppercorn Sauce

和牛威靈頓牛柳 (兩位用)、配馬鈴薯泥、法國青豆、胡椒醬

(per person/每位) +238

AFTERS

餐後點心

Victoria – Fruits soaked in Champagne with Strawberry & Pistachio Ice Cream

維多利亞—香檳酒漬水果配士多啤梨及開心果雪糕

Pineapple Carpaccio, Coconut Sorbet

鳳梨片、椰子雪葩

Banana Mille-Feuille

法式香蕉千層酥

Raspberry Dome

覆盆子巨蛋

Crêpe Suzette for Two with Vanilla Ice Cream (+88)

香橙火焰薄餅伴雲呢拿雪糕 兩位用 (+88)

DRINKS

飲品

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Add a Glass of Fortnum's Champagne NV (+100)

另加香檳一杯 (+100)

Add the Fortnum's Sparkling Tea Mocktail of the day 0% ABV (+60)

另加 無酒精汽泡雞尾酒一杯 (+60)

HK\$588

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