

mr wolf

SET LUNCH MENU

\$218 p/p

STARTERS

CHOOSE FROM

Pumpkin and nutmeg soup, crispy sage 🌱🌿
肉荳蔻南瓜湯

(\$40 supp) Seared Hokkaido scallops, cauliflower
and pickled grapes 🌿
香煎北海道帶子配椰菜花, 醃葡萄

Salad of black figs from Provence, chicory, red onion and goat's cheese 🌱
無花果沙律配菊苣, 羊奶芝士

Crispy fried whitebait, Kewpie mayonnaise
酥炸小魚配蛋黃醬

MAINS

CHOOSE FROM

Grilled pork secreto Char Siu, buttered 3 grain rice and choy sum
煎西班牙豬 (叉燒醬) 配牛油飯, 菜心

(\$80 supp) Fillet steak Rossini, creamed spinach, seared foie gras,
truffle jus and brioche crouton
菲力牛扒配忌廉菠菜, 煎鵝肝, 松露汁

Cod fillet with artichoke barigoule and aioli 🌿
鱈魚配燉朝鮮薊蛋黃醬

Spiced aubergine, couscous salad and harissa yoghurt 🌱
煎五香茄子配北非小米, 蒜香辣乳酪

DESSERT

Raisin scone, clotted cream and strawberry jam 🌱
提子鬆餅配奶油忌廉, 士多啤梨果占

* All dishes are made with gluten-free ingredients, but in a kitchen where products with gluten are also prepared.
所有菜餚均採用無麩質食材烹製而成, 但廚房中也準備了含有麩質的產品。

price subject to 10% service charge

Sept 27th-30th & Oct 4th-8th