

mr wolf

CHRISTMAS SET LUNCH MENU

\$348 p/p

AVAILABLE NOV 29TH TO DEC 24TH
ON WEEKDAYS BETWEEN 12PM AND 3PM

A glass of Mulled wine \$48
香料熱紅酒

STARTERS

- * Roast chestnut and sherry soup
雪莉栗子湯
OR
- * Endive salad, Stilton, walnuts and pear
菊苣, 梨, 核桃芝士沙律
OR
- * Smoked mackerel paté, toast and cornichons
煙青魚醬配醃青瓜, 多士
OR
- * Beetroot cured salmon, remoulade and watercress
紅菜頭醃三文魚配芹菜
OR
- * Classic steak tartare, Melba toast
牛肉他他配多士
OR
- * Seared Hokkaido scallops, cauliflower and pickled grapes (\$48 supp)
燒北海道帶子配椰菜花 醃葡萄

MAIN COURSE

- * Roast Norfolk Bronze turkey crown, duck fat potatoes, pigs in blankets, Brussels sprouts and bread sauce
野生火雞配鴨油薯仔, 煙肉香腸卷, 球子甘藍
OR
- * Ribeye steak "au poivre" and fries (\$58 supp)
肉眼扒配薯條
OR
- * Beer battered cod, chips, mushy peas and tartar sauce
炸魚薯條配豆蓉他他醬
OR
- * Sea bass, new potatoes, broccolini and Champagne beurre blanc
煎鱸魚配新薯, 西蘭花, 牛油檸檬汁
OR
- * Risotto Milanese, saffron, Parmesan and crispy sage
藏紅花意大利飯配酥脆鼠尾草
OR
- * Spinach, mushroom and goat's cheese lasagne
菠菜蘑菇羊奶芝士千層麵

DESSERT

- * Christmas pudding, Brandy butter and salted caramel sauce
聖誕布丁配白蘭地奶油, 鹹焦糖醬
OR
- * Dark chocolate mousse 黑朱古力慕絲
- * Mince pies for the table 百果餡餅

SUBJECT TO 10% SERVICE CHARGE