

mr wolf

SET LUNCH MENU | \$218 p/p

STARTERS

CHOOSE FROM

Roast tomato soup, herb croutons 🍷

蕃茄湯配麵包粒

(\$38 supp) Beef carpaccio, rocket, parmesan and a truffle dressing 🍷

生牛肉片配火箭菜, 芝士, 松露醬

Niçoise style salt cod brandade, black olives, Espelette pepper and a boiled egg 🍷

鱈魚蓉配橄欖烩蛋

Salad of Puy lentils, broccoli, radish and Saint Nectaire 🍷🍷

扁豆沙律配西蘭花, 蘿蔔, 芝士

MAINS

CHOOSE FROM

(\$88 supp) Traditional roast English partridge with bubble

and squeak, celeriac purée and a chopped liver jus 🍷

傳統焗鷓鴣配薯蓉, 椰菜, 芹菜蓉, 紅酒肝汁

Red wine braised beef cheek “Bourguignon”

紅酒燉蘑菇, 煙肉, 牛臉頰配薯蓉

Sea bass fillet, spinach, cauliflower and sauce “Mouclade” 🍷

香煎鱸魚配菠菜, 椰菜花, 青口汁

Salade de chèvre chaud, roast onions, beetroot and Balsamic vinegar 🍷

烤羊奶芝士紅菜頭沙律配香醋汁

DESSERT

Lemon tart and raspberries 🍷

檸檬撻配覆盆子

GLOSSARY

🍷 : Suitable for vegetarians
素食

🍷 : Gluten-free friendly
無麩質提示

*Brandade: Emulsion of salted fish, potato and olive oil.
Traditional variations found in Spain, France and Portugal*

Espelette: An aromatic chilli from the Basque region

Saint Nectaire: Medium soft cheese from France

*Bubble and squeak: Rustic smashed potato and cabbage cake
popular in the U.K.*

Bourguignon: Classic French beef stew with mushroom, bacon and shallots

Mouclade: Curried mussel sauce

Chèvre chaud: Hot toasted goat's cheese salad

ADD ONS:

+ \$30 per serve of Tea or Coffee

+ \$45 per serve of House Red, House White, House Rosé and Draught Beers

* 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

Nov 8th-12th, Nov 15th-19th & Nov 22nd-26th