

# GEORGE'S



## LUNCH SET MENU 午市套餐

### APPETISER AND SALAD 頭盤及沙律

Japanese Fruit Tomato Salad  
日本水果蕃茄沙律

**OR 或**

Red Prawn Carpaccio with Caviar and Lemon Vinaigrette  
意式赤蝦刺身配黑魚子及檸檬油醋汁

**OR 或**

French Baby Sucrine Lettuce Salad  
法國幼萵苣生菜  
with Japanese Egg Yolk Caesar Dressing 配日本蛋黃凱撒沙律醬

**OR 或**

Sautéed Fresh Abalone with Japanese Plum Paste  
日本梅醬炒鮮鮑魚

**OR 或**

Roast Japanese Oyster  
炙燒日本岩牡蠣

**OR 或**

Japanese Fruit Tomato, Sea Urchin, Crab Meat with Tosazu Jelly +HK\$90  
日本水果蕃茄伴海膽蟹肉配土佐醋啫喱 +HK\$90

**OR 或**

Japanese Seasonal Sashimi (3 kinds) +HK\$90  
日本時令刺身 (3款) +HK\$90

**OR 或**

U.S. Angus Prime Beef Steak Tartare with Truffle Fries +HK\$90  
美國安格斯生牛肉鞑靼配黑松露薯條 +HK\$90

### SOUP 湯

Classic French Onion Soup  
法式洋葱湯

**OR 或**

New England Clam Chowder  
新英倫蜆肉周打湯

**OR 或**

Lobster Bisque with Cognac Cream +HK\$90  
龍蝦濃湯配干邑忌廉 +HK\$90

MAIN 主菜

Miyazaki Female Beef and Chicken\* Sukiyaki

Onsen Tamago and Japanese Seasonal Vegetables

Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickles, Miso Soup

宮崎限定雌牛及雞肉\*壽喜燒

溫泉蛋及日本時令蔬菜拼盤、山形縣黑澤農園白雪女皇米配漬物、麵豉湯

\*Chicken upgrade to Miyazaki Female Beef 雞肉升級至宮崎限定雌牛 +HK\$170

OR 或

Yakiniku Platter 燒肉拼盤

Miyazaki Female Beef, M9 Australian Wagyu Beef Rib Eye

Marinated Miyazaki Chicken with Yuzu Pepper Sauce, Kagoshima Pork

Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickles, Miso Soup

宮崎限定雌牛、M9澳洲和牛肉眼、柚子胡椒醬漬宮崎雞腿肉、鹿兒島茶美豚

山形縣黑澤農園白雪女皇米配漬物、麵豉湯

OR 或

30 Day Dry Aged U.S. Angus Beef Rib Eye Steak

30日乾式熟成美國安格斯肉眼牛扒

with Vegetables and Truffle Fries 配烤菜及黑松露薯條

OR 或

Grilled Tiger King Prawn Pasta with Lobster Sauce

烤大虎蝦意大利麵配龍蝦汁

OR 或

Grilled Whole Dutch Dover Sole 烤原條荷蘭龍利魚 +HK\$350

with Vegetables and Truffle Mashed Potatoes 配烤菜及黑松露薯蓉

OR 或

Grilled Live Green Lobster 烤生青龍蝦 +HK\$200

with Vegetables and Truffle Mashed Potatoes 配烤菜及黑松露薯蓉

OR 或

Spanish Carabinero Pasta with Lobster Sauce

西班牙深海紅蝦意大利麵配龍蝦汁 +HK\$150

OR 或

Caviar, Sea Urchin and Black Truffle Pasta

with Beurre Blanc Sauce

黑魚子海膽黑松露意大利麵配白酒汁 +HK\$150

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DESSERT 甜品

Wasabi and Chocolate Composition 山葵朱古力組合

OR 或

Lemon Confit and Lemon Bavarian with Honey Coulis

鮮檸醃漬，檸檬慕絲配蜜糖醬

OR 或

Seasonal Fruit Platter 時令水果碟

HK\$498 (per person 每位)

2-course Main + 1 from Appetiser, Soup and Salad OR Dessert

兩道菜 主菜 + 從頭盤、湯及沙律或甜品其中選擇一款

HK\$598 (per person 每位)

3-course Main + 2 from Appetiser, Soup and Salad OR Dessert

三道菜 主菜 + 從頭盤、湯及沙律或甜品其中選擇兩款

HK\$698 (per person 每位)

4-course Main + 3 from Appetiser, Soup and Salad OR Dessert

四道菜 主菜 + 從頭盤、湯及沙律或甜品其中選擇三款

10% service charge 另收加一服務費

If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.  
如閣下對任何食物過敏，請告知我們的服務員，本餐廳將會盡力配合。