

GEORGE'S



SET LUNCH 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

* Japanese Seasonal Sashimi (3 kinds)

日本時令刺身 (3款)

OR 或

* Tuna Carpaccio, Artichoke, Cauliflower Purée with Yuzu Kosho Dressing

吞拿魚刺身薄切、雅枝竹、椰菜花蓉配柚子胡椒汁

OR 或

French Baby Sucrine Lettuce Salad

with Japanese Egg Yolk Caesar Dressing

法國幼萵苣生菜

配日本蛋黃凱撒沙律醬

OR 或

U.S. Angus Prime Beef Steak Tartare

with Truffle Fries

美國安格斯生牛肉韃靼

配黑松露薯條

SOUP 湯

Classic French Onion Soup

法式洋蔥湯

OR 或

New England Clam Chowder

新英倫蜆肉周打湯

OR 或

Lobster Bisque with Cognac Cream

龍蝦濃湯配干邑忌廉



MAIN 主菜

** Grilled Seafood Platter

Tiger King Prawn, Scallop, Cod, Salmon, Oyster

烤海鮮拼盤

老虎蝦、帶子、銀鱈魚、三文魚、蠔

OR 或

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

with Vegetables and Truffle Fries

30日乾式熟成美國安格斯肉眼牛扒

配烤菜及黑松露薯條

OR 或

Slow-cooked French Chicken Breast

with Linguine and Morels

慢煮法國雞胸

配羊肚菌扁意粉

OR 或

Nitsuke Style Coral Trout

with "Kurosawa Farm" Milky Queen Rice with Pickle, Miso Soup

日式汁煮東星斑

山形縣黑澤農園白雪女皇米配漬物、麵豉湯

OR 或

** Miyazaki Female Beef and Chicken Sukiyaki

Onsen Tamago and Japanese Seasonal Vegetables

Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickle, 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

OR 或

** Yakiniku Platter

Miyazaki Female Beef Tenderloin, 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

燒肉拼盤

宮崎限定雌牛柳、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

DESSERT 甜品

Japanese Seasonal Fruit

日本時令水果

OR 或

Jasmine & White Peach Bavarian with Bird's Nest Jelly

茉莉白桃慕斯配燕窩啫喱

HK\$638 (per person 每位)

*Add 另加 HK\$100

**Add 另加 HK\$150

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。

