

FLINT

EXECUTIVE SET LUNCH

Prices are inclusive of one appetizer, one main course and coffee or tea

APPETISERS

CAESAR SALAD baby gems, 24-month aged Parmesan, white anchovies, grated cured egg yolk		SOUP POT daily seasonal soup	
SUPER GREENS watercress, baby spinach, arugula, grains & seeds, yuzu dressing		LOBSTER BISQUE	+68
🍷 PIGEON RISOTTO seared breast, crispy leek, Parmesan cheese		OYSTER	Market price per piece
🍷 CHILLED 48°C COOKED NORWEGIAN SALMON passion fruit jelly, char-grilled baby gem, Romesco sauce			

MAINS

🍷 BRAISED PORK BELLY AND SAGE ROLL tomato chutney, pommes Anna, pork jus	320	🌟 LINZ FLAT IRON STEAK 6oz Old Bay fat chips & super greens add crab Oscar	320 +48
🌟 IBÉRICO PORK BURGER chipotle mayo, arugula, apple compote, Old Bay fat chips	320	USDA NEBRASKA RIB-EYE 8oz mashed potato, seasonal vegetables, Flint's steak sauce	360
🍷 SEAFOOD FETTUCCINE prawn, scallop, mussel, squid, herbs anchovy cream	360	AUSTRALIAN JACK'S CREEK STRIPLOIN 10oz mashed potato, seasonal vegetables, Flint's steak sauce	360
🍷 QWEHLI SUSTAINABLE WHOLE DOVER SOLE - <i>on the bone</i> caper brown butter sauce, Jersey Royals, asparagus	490	🍷 BUTCHER'S BLOCK CUT USDA NEBRASKA TENDERLOIN 8oz mashed potato, seasonal vegetables, Flint's steak sauce	670
BOSTON LOBSTER steamed or grilled, Choron sauce, asparagus	490		

SIDES

SEASONAL VEGETABLES	+58	KING CRAB LEGS	+178
SEARED FOIE GRAS	+68	HALF BOSTON LOBSTER	+188

DESSERTS

SWEET CORN vanilla & sweet corn crèmeux, caramel popcorn and caramel sauce	+58	🍷 CHERRY raspberry mousse and cherry confit, 64% chocolate crème with hazelnut and puff pastry
HEALTHY GREEN green apple & pear mousse, vanilla agar with kale & pineapple sorbet		FRUIT & BERRIES seasonal fruit, lime sorbet

Prices are in Hong Kong dollars and subject to a 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

🌟 Signature dish 🍷 Chef's recommendation 🍷 Seasonal dish