



# FLINT







## EXECUTIVE SET LUNCH

Prices are inclusive of one appetiser, 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
 CITRUS CURED SALMON & MATCHA BOILED QUAIL EGG matcha crème fraîche, matcha jelly, semi-dried tomatoes	OYSTER	Market price per piece
 GRILLED CAJUN SPICED KING PRAWN sweet corn & piquillo salad, red cabbage, lemon gel		


### MAINS


 HOUJICHA MARINATED NEW ZEALAND LAMB RUMP houjicha white bean stew, spinach purée, crumbs	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
 PAN FRIED PLAICE FILLET fregola pasta, clam broth, clam, fennel	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

AUTUMN PUMPKIN pumpkin crèmeux, rosemary apricot compote, cinnamon meringue with pumpkin cream cheese foam, tuile		VELVET GOLDMINE 64% dark chocolate mousse, seasonal red fruit compote, sweet potato custard with almond biscuit & wuliangye ice cream
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 TORII matcha strawberry mousse, strawberry chocolate, lemon sponge & almond cookies with matcha ice cream	FRUIT & BERRIES seasonal fruit, lime sorbet
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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  Kitagawa Hanbee tea 10-2020