

FLINT

WEEKEND 4-COURSE LUNCH SET MENU

APPETISERS

CHILLED SEAFOOD PLATTER

half Boston lobster, abalone, shrimp, mussel,
cocktail sauce

HAMACHI CEVICHE

avocado, red onion, green chili, soy gel

CALIFORNIA ROLL & PRAWN TEMPURA

pickled ginger, wasabi, soy sauce,
tempura sauce

SECOND COURSE

CLAM CHOWDER

clam meat, bacon, potato, chive

MAIN

GRILLED AUSTRALIAN LAMB STRIPLOIN

truffle mashed potato, roasted broccolini, salsa verde, rosemary oil

SEAFOOD LINGUINE

shrimp, squid, mussel, mushroom, uni cream sauce

AUSTRALIAN WAGYU M8 STRIPLOIN 5oz

grilled asparagus, roasted garlic, Flint's steak sauce
(+\$200 to add half grilled Boston lobster)

DESSERTS

TIRAMISU

lady finger, coffee syrup,
mascarpone crèmeux

FRUIT & BERRIES

seasonal fruit, seasonal sorbet

CHOCOLATE PEAR VERRINE

chocolate shortbread, light chocolate mousse,
lemongrass pear, lemongrass ganache

\$488 per guest

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.