

GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

HEALTHY GREEK SALAD / 地中海希臘沙律

Baby Tomatoes + Cucumber + Red Onion + Olives + Feta Cheese + Oregano + White Balsamic Dressing
小蕃茄、青瓜、紅洋蔥、橄欖、羊奶芝士、奧勒岡草、白葡萄醋汁

Or 或

CREAM OF TURKEY SOUP / 忌廉火雞湯

Onion + Celery + Carrot + Potato + Fresh Thyme / 洋蔥、西芹、甘筍、薯仔、百里香

MAIN COURSE 主菜

GRILLED ARGENTINE CORN FED ANGUS STRIPLOIN STEAK / 烤阿根廷粟米飼西冷牛扒

Cheesy Hasselback Potato + Broccoli + Chimichurri + Port Wine Balsamic Glaze
芝士風琴薯仔、西蘭花、香草青醬、波特酒醋汁

Or 或

PAN-FRIED HOLLAND WILD CAUGHT SEA BASS FILLET / 香煎荷蘭野生鱸魚柳

Roasted Celery Root + King Oyster Mushroom + Confit Cherry Tomatoes + New Potatoes +
Homemade Pesto / 烤芹菜頭、杏鮑菇、油封車厘茄、新薯、松子羅勒醬

Or 或

SEAFOOD & TOMATO RISOTTO / 海鮮蕃茄意大利燴飯

Hokkaido Scallop + Shrimps + Mussels + Clams + Confit Cherry Tomatoes + Fresh Basil + Parmesan
北海道帶子、蝦、青口、蜆、油封車厘茄、新鮮羅勒、巴馬臣芝士

Or 或

PAN-FRIED CUTTLEFISH AND SHRIMPS CAKE / 煎花枝蝦餅

BRAISED MIX VEGETABLE WITH TOFU AND BEAN VERMICELLI / 豆腐粉絲雜菜煲
EGG FRIED RICE WITH MINCED BEEF / 免治牛肉炒飯

Or 或

MALAYSIAN CHICKEN LAKSA / 馬來亞雞肉喇沙

Fried Tofu Puff + Bean Sprouts + Thick Rice Vermicelli + Coconut Milk / 豆腐卜、芽菜、米線、椰奶

Or 或

GRILLED BLACK ANGUS RIBEYE STEAK / 烤安格斯肉眼牛扒 (Additional ... +\$90 / 另加)

Spring Salad + French Fries + Shallot Red Wine Sauce / 田園沙律、薯條、乾蔥紅酒汁

COFFEE OR TEA / 咖啡或茶

\$248 per person / 每位

Additional \$60 to enjoy a glass of house red, white or sparkling wine
另加 \$60 可享用精選紅、白或有氣葡萄酒一杯

Additional \$40 to enjoy a homemade pâtisserie of the day
另加 \$40 可享用自家製是日精選蛋糕

Additional \$50 to enjoy a salad and soup
另加 \$50 可同時享用沙律及餐湯

 VEGETARIAN / 素菜  SPICY / 辛辣  SHELLFISH / 甲殼類  CONTAINS NUTS / 含堅果