

GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

CARROT & RED LENTIL SOUP / 甘筍紅扁豆湯 
Pesto + Almond / 香草醬、杏仁

Or 或

PAN-SEARED OX TONGUE WAFU SALAD / 炙燒牛舌和風沙律 
Baby Leaves + Seaweed + Shichimi + Kewpie Mayo / 田園沙律菜苗、紫菜、唐辛子、日式蛋黃醬

MAIN COURSE 主菜

BALSAMIC GLAZED US ST. LOUIS PORK SPARERIBS / 慢煮黑醋聖路易豬肋骨
Creamy Polenta + Brown Champignon + Baby Carrots / 香滑玉米蓉、啡蘑菇、小甘筍

Or 或

PAN-SEARED SUSTAINABLY FARMED BARRAMUNDI FILLET / 香煎可持續盲曹魚柳
Harissa Hummus + Mediterranean Roasted Vegetables + Feta Cheese + Mint + Pine Nuts + Gremolata
辣醬鷹咀豆蓉、地中海燒蔬菜、菲達芝士、薄荷、松子仁、檸檬香草醬

Or 或

HEALTHY VEGGIE PANINI / 健營蔬菜意式麵包三文治
Avocado + Portobello + Baby Spinach + Tomato + Red Onion + Cheddar + Berries Yogurt
牛油果、大啡菇、溫室菠菜、番茄、紅洋蔥、車打芝士、雜莓乳酪

Or 或

PAN-SEARED JAPANESE SCALLOPS WITH HOMEMADE XO SAUCE / XO醬煎帶子
BRAISED WINTER MELON WITH MINCED DACE FISH AND TOFU PUFF / 冬瓜炆釀豆卜
FRIED RICE WITH MIX MUSHROOM AND BLACK GARLIC / 黑蒜頭雜菌炒飯

Or 或

TAIWANESE BRAISED BEEF NOODLE SOUP / 紅燒牛肉麵
CUCUMBER SALAD / 台式涼拌小黃瓜

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 \$50 to enjoy a glass of house red, white or sparkling wine
另加 \$50 可享用精選紅、白或有氣葡萄酒一杯

Additional \$20 to enjoy a homemade pâtisserie of the day
另加 \$20 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 / 素食  SPICY / 辛辣  SHELLFISH / 甲殼類  CONTAINS NUTS / 含堅果