

GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

CREAMY CHICKEN WILD RICE SOUP / 野米雞肉忌廉湯

Celery + Onion + Chervil / 西芹、洋蔥、莢芫茜

Or 或

CRUNCHY ROMAINE LETTUCE SALAD / 羅馬生菜沙律

Capsicum + Crispy Parma Ham + Crispy Herb-garlic Bread Crumbs + Parmesan Cheese Dressing
甜椒、脆巴馬火腿、香蒜麵包碎、巴馬臣芝士汁

MAIN COURSE 主菜

MOROCCAN SPRING CHICKEN STEW / 摩洛哥式燴小春雞

Creamy Couscous + Olives + Orange + Raisins + Coriander / 香滑古斯小米、橄欖、橙、提子乾、芫茜

Or 或

SAFFRON POACHED ICELAND HALIBUT FILLET / 番紅花浸煮冰島比目魚柳

Blue Mussels in White Wine + Fennel + Celery Root + Courgette + Carrot
白酒藍青口、茴香、芹菜頭、意式青瓜、甘筍

Or 或

STEAMED DRIED FISH AND SHRIMPS WITH GINGER AND SPRING ONION

籠仔薑蔥蒸小魚蝦干

BRAISED FUZZY MELON WITH CONPOY / 瑤柱扒節瓜甫

EGG FRIED RICE WITH MINCED PORK AND LONG BEANS / 四季豆肉碎炒飯

Or 或

RICE VERMICELLI SOUP WITH DACE FISH BALL, FISH TOFU AND SEAWEED

紫菜魚腐鯪魚球湯米線

GARLIC CHIVES WITH OYSTER SAUCE / 蠔油韭菜花

Or 或

THAI BEAN VERMICELLI SALAD / 泰式粉絲沙律

SOFT SHELL CRAB YELLOW CURRY / 黃咖喱軟殼蟹

Steamed Rice / 白飯

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