

# 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

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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