

GOURMET *Set Lunch*

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

ROOT VEGETABLE SOUP / 根莖蔬菜濃湯 🌿

Greek Yogurt + Crispy Chickpeas + Parsley / 希臘乳酪、脆鷹咀豆、美芫茜

Or 或

ENERGY CHICKEN SALAD / 能量雞肉沙律 🥑

Avocado + Figs + Roasted Pumpkin + Pumpkin Seeds + Honey Mustard Yogurt Dressing
牛油果、無花果、烤南瓜、南瓜籽、蜜糖芥末乳酪汁

MAIN COURSE 主菜

GRILLED ARGENTINE ANGUS STRIPLOIN STEAK / 燒阿根廷安格斯西冷牛扒

Truffle Mashed Potatoes + Roasted Vegetables + Sauce Robert / 松露薯蓉、烤蔬菜、羅拍特肉汁

Or 或

OVEN-ROASTED LOCAL WILD CAUGHT SNAPPER FILLET / 烤焗新鮮紅鯉魚柳

Broccolini + Baby Corns + Confit Cherry Tomatoes + Creamy Creole Sauce
長柄西蘭花、珍珠粟米、油封小蕃茄、克里奧爾醬汁

Or 或

SMOKY TOMATO CARBONARA / 煙燻蕃茄卡邦尼意大利粉

Pancetta + Egg + Shaved Parmesan / 意式煙豬腩肉、雞蛋、巴馬臣芝士

Or 或

DEEP-FRIED FISH FILLET WITH PRESERVED SHREDDED VEGETABLES AND PINE NUTS 🥑

BRAISED SLICED BEEF WITH ENOKI MUSHROOM AND BEAN VERMICELLI

FRIED RICE WITH DICED CHICKEN AND DRIED OCTOPUS

五柳松子魚 / 蟲草花浸菜芯苗 / 鮑汁章魚雞粒炒飯

Or 或

JAPANESE CURRY UDON SOUP WITH SOFT BOILED EGG / 日式咖哩湯烏冬配溏心雞蛋 🍱

TEMPURA PRAWN AND VEGETABLES / 大蝦蔬菜天婦羅

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