

GOURMET *Set Lunch*

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

RUSTIC POTATO LEEK SOUP / 鄉村大蒜薯仔湯

Croutons + Chive / 脆麵包粒、青蔥

Or 或

GOLDEN POMELO PRAWN SALAD / 柚子蝦沙律

Mixed Lettuce + Mint + Coriander + Fried Shallot + Chili Lime Dressing

田園沙律、薄荷、芫茜、炸乾蔥、辣青檸汁

MAIN COURSE 主菜

TRADITIONAL SHEPHERD'S PIE / 經典英式牧羊人批

Minced Lamb + Onions + Celery + Green Peas + Corns

免治羊肉、洋蔥、西芹、青豆、粟米

Or 或

BOURBON-GLAZED NORWEGIAN SALMON FILLET / 波本威士忌烤焗挪威三文魚柳

Creamy Garlic Butter Beans + Crispy Kale + Sun-dried Baby Tomatoes + Herbs Oil

醬蒜香皇帝豆、脆羽衣甘藍、蕃茄乾、香草油

Or 或

CLASSIC BEEF STROGANOFF / 俄式酸忌廉牛肉水管通粉

Mushroom + Onions + Sour Cream + Rigatoni / 蘑菇、洋蔥、酸忌廉、水管通粉

Or 或

PAN-FRIED SQUID WITH LOTUS ROOTS / 煎蓮藕墨魚餅

ROASTED PORK BELLY / 脆皮燒腩仔

FRIED RICE WITH EGG WHITE, CHOY SUM AND YUNNAN HAM / 金華火腿蛋白菜粒炒飯

Or 或

VERMICELLI SOUP WITH VIETNAMESE SAUSAGE / 越式扎肉湯檬粉

LEMONGRASS PORK CHOP / 香茅豬扒

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