

# Gourmet Set Lunch 午餐套餐

ebb+  
flow  
PÂTISSERIES + CAFÉ

AVAILABLE DAILY 每日供應 11:30 - 14:30

## Starter 前菜

### PRAWN COCKTAIL SALAD / 雞尾酒蝦沙律

Avocado + Iceberg Lettuce + Red Radish + Chive + Chervil + Lemon + Homemade Cocktail Sauce  
牛油果、捲心生菜、櫻桃蘿蔔、幼青蔥、英茺茜、檸檬、自家製雞尾酒醬汁

Or 或

### CREAM OF RADISH SOUP / 小紅蘿蔔忌廉湯

Sour Cream + Chive / 酸忌廉、幼青蔥

## Main Course 主菜

### WINE-BRAISED AUSTRALIAN LAMB NECK / 紅酒燉澳洲羊頸肉

Pearl Couscous + Zucchini + Demi-dried Cherry Tomatoes + Fried Potato Straws  
珍珠古斯米、意大利青瓜、半乾櫻桃番茄、炸薯絲

Or 或

### PAN-SEARED RAINBOW TROUT FILLET / 香煎虹鱒魚柳

Blue Mussels + Clams + Crushed Potatoes + Capers + Shellfish Beurre Blanc / 藍青口、蜆、碎壓薯仔、酸豆、法式海鮮忌廉汁

Or 或

### BRAISED GROUPEL FILLET WITH EGG PLANT / 茄子炆石斑魚

CRISPY FRIED BEAN CURD WITH CUMIN POWDER / 孜然脆豆腐

EGG FRIED RICE WITH ROASTED PORK AND SPRING ONION / 香蔥燒肉粒炒飯

Or 或

### BAKED PORTUGUESE CHICKEN RICE WITH COCONUT SAUCE / 懷舊葡式椰香雞皇焗飯

Carrot + Onion + Potatoes + Egg Fried Rice / 甘筍、洋蔥、薯仔、雞蛋炒飯

Or 或

### ALFREDO MARINARA BAKED ZITI / 忌廉紅醬焗長管意大利粉

Ground Beef + Garlic + Onion + Mozzarella + Parmesan / 碎牛肉、蒜、洋蔥、水牛芝士、巴馬臣芝士

Or 或

### GRILLED AUSTRALIAN BLACK ANGUS 100 DAYS GRAIN FED RIBEYE STEAK (Additional ... +\$90 / 另加)

烤澳洲黑安格斯100日穀飼肉眼牛扒

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  Egg 蛋類  Nuts 果仁  Gluten 含麩質  Sesame 芝麻  Crustaceans 甲殼類  Soybean 大豆  Shellfish 貝殼類  Milk 奶類  Fish 魚類  Spicy 辛辣

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE

IF YOU HAVE ANY DIETARY REQUIREMENTS, RESTRICTIONS, AND FOOD ALLERGIES, PLEASE INFORM OUR SERVICE TEAM

價錢為港幣另加一服務費 | 如果您有任何飲食要求、限制或食物過敏，請告知服務團隊