

# GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

## STARTERS 前菜

### ITALIAN BURRATA SALAD WITH RASPBERRY VINEGAR DRESSING

意大利布拉塔芝士沙律配紅桑子醋汁

Arugula + Frisse Lettuce + Cherry Tomatoes + Strawberry + Peach + Fresh Basil  
芝麻菜、九芽生菜、小蕃茄、士多啤梨、蜜桃、新鮮羅勒

Or 或

### CREAMY CARROT & BUTTER BEAN SOUP / 甘筍白豆忌廉湯

Cumin + Yogurt + Chervil / 小茴香、乳酪、英莢茜

## MAIN COURSE 主菜

### PAN-ROASTED BABY YELLOW CHICKEN / 烤小黃春雞

Broccoli + Baby Carrot + Mashed Potatoes + Chanterelle + Chicken Gravy  
西蘭花、小甘筍、滑薯蓉、黃菌、雞肉燒汁

Or 或

### BAKED PACIFIC MAHI MAHI FILLET / 烤焗太平洋鬼頭刀魚柳

Celery Root Purée + Mediterranean Salad + Roasted Bell Pepper Dip / 西芹頭蓉、地中海蔬菜、烤甜椒汁

Or 或

### PULLED PORK SANDWICH / 美式手撕豬肉三文治

Grilled Pineapple + Coleslaw + Pickled Jalapenos + Homemade Barbeque Sauce + Fried Onion Rings  
烤菠蘿、醃酸菜、墨西哥辣椒、自家制燒烤醬、炸洋葱圈

Or 或

### STIR-FRIED BEEF SPARERIBS WITH BLACK PEPPER SAUCE / 迷你黑椒牛仔骨煲

Pan-fried Bean Curd Stuffed with Minced Dace Fish + Steamed Millet Rice / 魚肉煎釀豆腐、小米飯

Or 或

### NASI GORENG / 印尼炒飯

Chicken and Beef Satay Skewer + Fried Egg + Prawn Cracker / 雞肉及牛肉沙嗲串燒、煎雞蛋、脆蝦片

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 \$60 to enjoy a glass of house red, white or sparkling wine  
另加 \$60 可享用精選紅、白或有氣葡萄酒一杯

Additional \$40 to enjoy a homemade pâtisserie of the day  
另加 \$40 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 / 素菜  SPICY / 辛辣  SHELLFISH / 甲殼類  CONTAINS NUTS / 含堅果