

# GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

## STARTERS 前菜

### LEEK AND CLAM CHOWDER / 大蒜蜆肉周打湯

Potatoes + Cracker + Chive / 薯仔、餅乾、青蔥

Or 或

### STRAWBERRY CAPRESE SALAD / 草莓卡布里沙律

Spring Lettuce + Cherry Tomatoes + Mini Mozzarella + Cucumber + Basil + Aceto Balsamico  
田園菜葉、車厘茄、迷你水牛芝士、青瓜、羅勒、意大利香醋

## MAIN COURSE 主菜

### OVEN-ROASTED FRENCH YELLOW CHICKEN BREAST / 烤焗法國黃雞胸

Spicy Corn + Oyster Mushroom + Garlic Puree + Creamy Porcini Sauce  
香辣粟米、秀珍菇、香蒜泥、牛肝菌忌廉汁

Or 或

### PAN-FRIED SEASONAL LOCAL SEABASS FILLET / 香煎時令鱸魚魚柳

Thai Asparagus + Green Pea Puree + Shimeji + Orzo Risotto + Tomato Coulis  
幼露筍、青豆蓉、小蘑菇、燴米型意粉、蕃茄醬

Or 或

### LEMON GARLIC SHRIMP SPAGHETTI / 檸檬蒜香虎蝦意大利粉

Butter + Parmesan + Flat-leaf Parsley / 牛油、巴馬臣芝士、意大利香芹

Or 或

### GRILLED CHEESE BURGER / 扒芝士漢堡牛肉三文治

Homemade Beef Patty + Tomato + Sautéed Onion + Waffle Fries / 自家製牛肉漢堡扒、蕃茄、格仔脆薯

Or 或

### STIR-FRIED BEEF TENDERLOIN CUBE WITH KING TRUMPET MUSHROOM / 杏鮑菇牛柳粒

SEASON SPINACH WITH BAMBOO SHOOT IN SOY MILK / 豆漿竹筍浸菠菜

QUINOA FRIED RICE WITH SPRING ONION / 粟米藜麥香蔥炒飯

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 / 素菜  Spicy / 辛辣  Shellfish / 甲殼類  Contains Nuts / 含堅果