

GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

OXTAIL BORSCHT / 牛尾羅宋湯

Mixed Vegetable + Chili Pepper + Potato + Tomato Broth / 雜菜、甜辣椒、薯仔、蕃茄濃湯
Or 或

JAPANESE SOFT TOFU SALAD / 日式軟豆腐沙律

Avocado + Mixed Green + Baby Tomatoes + Red Radish + Seaweed + Yuzu Ginger Dressing
牛油果、青葉沙律、迷你蕃茄、小紅蘿蔔、紫菜、薑柚子醋汁

MAIN COURSE 主菜

SLOW-BRAISED BEEF CHEEK IN RED WINE / 慢煮牛頰肉配紅酒汁

Buttered Baby Carrot + Caramelized Pearl Onion + Champignon + Mashed Potatoes
牛油小甘筍、焦糖洋蔥、蘑菇、薯蓉

Or 或

OVEN-BAKED ASIAN FLAVORED LEATHER JACKET FISH FILLET / 亞洲風味烤焗剝皮魚柳

Cheese Stuffed Portobello + French Beans + Creamy Cajun Sauce 
芝士焗啡蘑菇、長青豆、香料忌廉汁

Or 或

CRAB BISQUE RISOTTO / 蟹肉意大利燴飯

Asparagus + Ricotta Cheese + Fresh Cream / 露筍、瑞可塔芝士、忌廉

Or 或

TEOCHEW STYLE MARINATED DUCK AND BEAN CURD / 潮式滷水鴨拼豆腐

STIR-FRIED EGGPLANT WITH BASIL AND SWEET BEAN SAUCE / 九層塔麵醬茄子

FRIED RICE WITH SHRIMP AND CAULIFLOWER / 花椰菜蝦粒炒飯

Or 或

PAN-FRIED YELLOW CROAKER / 香煎黃花魚

Thick Rice Vermicelli with Tomato in Fish Soup / 鮮茄魚湯米線

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