

GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

INDIAN-SPICED PUMPKIN SOUP / 印式香料南瓜濃湯

Cumin + Pine Nuts + Yogurt / 小茴香、松子仁、乳酪

Or 或

SOUS-VIDE BEEF SALAD WITH TONNATO DRESSING / 牛肉薄片沙律配意式鮭魚醬

Beef Tenderloin + Rocket Leaves + Frisse Lettuce + Capers

牛柳、芝麻菜、捲葉菊苣生菜、水瓜柳

MAIN COURSE 主菜

SLOW-COOKED US PORK TENDERLOIN / 慢煮美國豬柳

Buttered Baby Carrot + Caramelized Pearl Onion + Champignon + Mashed Potatoes

烤紅菊生菜、炸大蒜、薯蓉、西班牙辣肉香腸、香橙醬、黑醋燒肉汁

Or 或

PAN-FRIED SUSTAINABLE RED MORWONG FISH FILLET / 香煎可持續紅三刀魚柳

Courgette + New Potatoes + Shishito + Capers + Olives + Creamy Chipotle Sauce 

意大利青瓜、新薯、日本小青椒、水瓜柳、橄欖、煙燻辣椒忌廉汁

Or 或

RIGATONI ALLA NORMA / 意式蕃茄茄子水粗管通粉

Eggplant + Basil + Ricotta + Marinara Sauce / 茄子、羅勒、瑞可塔芝士、馬里納拉蕃茄醬

Or 或

BRAISED BEEF RIBS WITH TURNIP IN CLEAR BROTH / 清燉牛肋肉

PIPA TOFU WITH HAIRY CRAB ROE SAUCE / 蟹粉琵琶豆腐 

EGG FRIED RICE WITH CABBAGE / 高麗菜雞蛋炒飯

Or 或

THAI RICE VERMICELLI WITH CHICKEN & COCONUT SOUP / 椰奶雞肉湯金邊粉

HOMEMADE FISH CAKE WITH SWEET CHILI SAUCE / 自家製泰式魚餅配甜辣醬 

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