

# GOURMET Set Lunch

AVAILABLE DAILY 11:30 - 15:00

## STARTERS 前菜

### CREAMY BRUSSEL SPROUT SOUP / 小椰菜忌廉湯

Crispy Garlic + Pistachio / 炸蒜片、開心果

Or 或

### SMOKED DUCK BREAST SALAD / 煙鴨胸沙律

Endive + Arugula + Baby Radish + Blue Cheese + Walnut + Raspberry Vinegar Dressing  
苦白菜、芝麻菜、櫻桃蘿蔔、藍芝士、核桃、紅桑莓醋汁

## MAIN COURSE 主菜

### GRILLED TASMANIA LAMB CHOP / 烤塔斯馬尼亞羊扒

Broccoli + Potato Bites + Sweet Corn Purée + Mint Chimicherry  
西蘭花、炸薯粒、粟米蓉、薄荷香草青醬

Or 或

### PAN-SEARED NEW ZEALAND ORANGE ROUGHY FILLET / 香煎紐西蘭深海橙鯛魚柳

Sautéed Spinach + Cauliflower Purée + Butter-basted Potatoes + Spinach Parsley Sauce  
炒菠菜、花椰菜蓉、牛油薯仔片、菠菜蕃芫茜汁

Or 或

### PAN-FRIED PORK CHOP WITH HONEY / 蜜糖煎豬扒

### BRAISED POMELO WITH DRIED SHRIMP ROE / 蝦籽柚皮

### FRIED RICE WITH MIXED MUSHROOMS AND SOY SAUCE / 香菇醬油炒飯

Or 或

### VIETNAMESE STYLE BEEF BRISKET & TOMATO SOUP WITH RICE VERMICELLI

越式蕃茄牛腩湯檬粉

### DEEP-FRIED VIETNAM SPRING ROLL / 越南春卷

Or 或

### TERIYAKI SCALLOP RICE BOWL / 磯燒帆立貝蓋飯

### VEGETABLE YAKITORI (BABY TOMATOES + SHIITAKE MUSHROOM + OKRA)

蔬菜串燒 (小蕃茄、冬菇、秋葵)

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