

# GOURMET *Set Lunch*

AVAILABLE DAILY 11:30 - 15:00

## STARTERS 前菜

### CREAM OF CELERY SOUP / 西芹忌廉湯

Herb Croutons + Flat-leaf Parsley / 香草麵包粒、平葉蕃芫茜

Or 或

### VIENNESE POTATO SALAD / 維也納薯仔沙律

French Beans + Capsicum + Red Onion + White Anchovies + Walnuts  
長青豆、甜椒、紅洋蔥、白鯷魚、合桃

## MAIN COURSE 主菜

### CLASSIC HOMEMADE MEATLOAF / 傳統自家製美式烤肉卷

White Bean Stew + Pancetta + Leek + Fried Onion + Gravy / 燴白豆、煙腩肉、大蒜、炸洋蔥、燒汁

Or 或

### ASSORTED GRILLED SEAFOOD IN TOMATO SEAFOOD BROTH

烤雜錦海鮮伴蕃茄濃湯

Hokkaido Scallop + Tiger Prawn + Short Neck Clams + Local Squid + Broccoli +  
Baguette Toast / 北海道帶子、老虎蝦、短頸蜆、本地魷魚、西蘭花、法包多士

Or 或

### CREAMY MENTAIKO SPAGHETTI / 明太子忌廉汁意大利粉

Kataifi Prawn + Oba Leaf + Salmon Roe + Wasabi Mayo  
麵絲脆蝦、日本紫蘇葉、三文魚籽、山葵蛋黃醬

Or 或

### BRAISED EEL WITH WINTER MELON AND GARLIC / 冬瓜蒜子燜鱈

Fried Pork Chop with Homemade Tomato Sauce + Steamed Rice / 京都豬扒、白飯

Or 或

### BEEF BRISKET AND RADISH WITH FLAT RICE NOODLES IN CLEAR BROTH

蘿蔔清湯牛腩河粉

Boiled Kale with Oyster Sauce / 蠔油芥蘭

Or 或

### GRILLED BLACK ANGUS RIBEYE STEAK / 烤安格斯肉眼牛扒

Mashed Potatoes + Seasonal Vegetables + Mushroom Gravy

香滑薯蓉、時令蔬菜、經典蘑菇燒汁

(Additional ... +\$90 / 另加)

### 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 / 素食  SPICY / 辛辣  SHELLFISH / 甲殼類  CONTAINS NUTS / 含堅果