

GOURMET *Set Lunch*

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

VEGAN GOULASH SOUP / 素菜匈牙利湯

Red Kidney Beans + Mixed Vegetables + Tomato Purée + Smoked Paprika
紅腰豆、蔬菜、蕃茄蓉、煙燻甜椒粉

Or 或

LOBSTER TERRINE / 法式龍蝦凍肉批

Mesclun Salad + Hothouse Cucumber + Red Radish + Rye Bread
田園沙律、溫室青瓜、小紅蘿蔔、黑麥包

MAIN COURSE 主菜

SOUS-VIDE SPINACH PORK PRESA / 慢煮西班牙黑豚爽肉

Potato Rosti + Broccolini + Baby Carrot + Pommery Mustard Sauce
瑞士薯餅、長柄西蘭花、嫩甘筍、芥末籽汁

Or 或

PAN-SEARED SEASONAL BARRAMUNDI / 香煎時令盲曹魚柳

Gratins Potato + Carrot & Butternut Squash Puree + Gremolata
法式千層焗薯、甘筍奶油南瓜蓉、特色香草醬

Or 或

RISOTTO ALLA MILANESE WITH GARLIC PRAWNS / 香蒜虎蝦意大利燴飯

Saffron + Cream + Parmesan / 番紅花、忌廉、巴馬臣芝士

Or 或

SALTED CHICKEN CONGEE WITH ABALONE / 鮑魚咸雞粥

Stir-fried Noodle with Supreme Soy Sauce + Deep-fried Dough Stick / 豉油皇炒麵、炸油條

Or 或

INDIAN BEEF OXTAIL CURRY / 印度牛尾咖喱

Vegetable Pulao (Veggie Fried Rice with Spices) / 蔬菜香料炒飯

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

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 / 素菜  SPICY / 辛辣  SHELLFISH / 甲殼類  CONTAINS NUTS / 含堅果