

# Gourmet SET LUNCH MENU

Available daily 11:30 to 16:00

Ebb+  
morf  
PÂTISSERIES + CAFÉ

## STARTERS 前菜

### BUTTER LETTUCE SALAD, GREEK YOGURT RANCH

Roasted Corns + Red Onion + Chive + Salami Chips

牛油生菜沙律、希臘乳酪醬 烤粟米、紅洋蔥、細香蔥、脆沙樂美腸

Or 或

### CREAMY REUBEN SOUP

Corned Beef + Sauerkraut + Swiss cheese + Croutons

咸牛肉忌廉湯 咸牛肉、酸菜、瑞士芝士、脆麵包粒

## MAIN COURSE 主菜

### PAN-ROASTED BALSAMIC CHICKEN BREAST

Rosemary Mashed Potatoes + Spring Vegetables + Honey Gravy

烤香醋雞胸 迷迭香薯蓉、春日蔬菜、蜜糖燒汁

Or 或

### QUINOA-CRUSTED NORWEGIAN SALMON FILLET

Grilled Zucchini + Endive + Creamy Lemon Dill Sauce

脆藜麥挪威三文魚柳 烤意大利青瓜、苦白菜、檸檬刁草忌廉汁

Or 或

### PENNE AL POMODORO

Onion + Garlic + Basil + Homemade Tomato Sauce + Parmesan

自家製蕃茄長通粉 洋蔥、香蒜、羅勒、自家製蕃茄醬、巴馬臣芝士

Or 或

### MALAYSIAN BEEF RENDANG ROTI

Cucumber Pickle + Lime

馬來西亞巴東牛肉薄餅 醃青瓜、青檸

Or 或

### CUCUMBER SALAD WITH GARLIC, BRAISED GROUPEL WITH BEAN CURD AND CHINESE MUSHROOM

### FRIED RICE WITH MINCED PORK AND OLIVE VEGETABLE

蒜拍青瓜、迷你紅燒豆腐斑球煲、菜肉碎炒飯

COFFEE OR TEA 咖啡或茶

\$208 per person 每位




### Additional \$40 to enjoy Salad and Soup

另加 \$40 可同時享用沙律及餐湯

### Additional \$35 to enjoy Cake of the day

另加 \$35 可享用是日精選蛋糕

 Vegetarian 素菜

 Spicy 辛辣

 Shellfish 甲殼類

 Contains Nuts 含堅果

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moy  
PÂTISSERIES + CAFÉ

## STARTERS 前菜

### SMOKED DUCK BREAST & KALE SALAD

Baby Radish + Cucumber + Red Onion + Feta Cheese + Walnut  
煙鴨胸羽衣甘藍沙律 小蘿蔔、青瓜、紅洋蔥、菲達芝士、核桃

Or 或

### TOMATO & BEANS SOUP

Red Kidney Beans + White Beans + Black Beans + Basil + Parsley  
蕃茄雜豆湯 紅腰豆、白豆、黑豆、羅勒、蕃茜

## MAIN COURSE 主菜

### ROSEMARY BRAISED NEW ZEALAND LAMB SHANK

Herbed Vegetables + Creamy Polenta + Rich Red Wine Sauce  
迷迭香燴新西蘭羊腿 香草蔬菜、忌廉粟米蓉、香濃紅酒汁

Or 或

### PAN-FRIED FRESH GROUPER FILLET

Courgette + Confit Baby Tomatoes + Ginger Beurre Blanc  
香煎新鮮石斑魚柳 意大利青瓜、油封小蕃茄、生薑忌廉汁

Or 或

### THAI CHICKEN KHAO SOI

Bean Sprout + Coriander + Egg Noodle + Coconut Curry Soup + Lime  
泰北雞肉咖喱湯麵 豆芽菜、芫茜、雞蛋麵、椰子咖哩湯、青檸

Or 或

### ENKOI BEEF ROLLS WITH TERIYAKI SAUCE, STIR-FRIED CABBAGE AND MIX MUSHROOM JAPANESE STEAMED RICE

照燒金菇牛肉卷、日式炒野菜、日本飯

Or 或

### PAN-FRIED PORK CHOP WITH SPICY SALT, BRAISED FISH MAW WITH ANGLED LUFFA, BEAN VERMICELLI AND DRIED SHRIMPS, STEAMED RICE

椒鹽豬扒、絲瓜蝦乾粉絲浸魚肚、白飯

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## STARTERS 前菜

### CRUNCHY ROMAINE SALAD, HONEY MUSTARD DRESSING

Red Onion + Bacon Bits + Pine Nuts + Chive + Goat Cheese

脆羅馬生菜沙律配蜜糖芥末汁 紅洋蔥、煙肉碎、松子仁、細香蔥、羊奶芝士

Or 或

### OYSTER CHOWDER

Celery + Leek + Potato + Chive + Cracker

生蠔周打湯 西芹、大蒜、薯仔、細香蔥、脆餅乾

## MAIN COURSE 主菜

### BACON WRAPPED PORK TENDERLOIN

Roasted Champignon + Brussels sprouts + Boiled Potatoes + Cider Apple Cream Sauce

煙肉豬柳卷 烤蘑菇、椰菜仔、焗薯仔、蘋果酒忌廉汁

Or 或

### PAN-SEARED CAUGHT RED SNAPPER FILLET

Garlic Tomato + Braised Onion + Pesto

香煎紅鯛魚柳 蒜香蕃茄、燴洋蔥、意式香草醬

Or 或

### E-FU NOODLE SOUP WITH SHRIMPS

Choy Sum + Straw Mushroom + Carrot

蝦球上湯伊麵 菜心、草菇、甘筍

Or 或

### PICKLED CHINESE CABBAGE AND SALTED PEANUTS, CHINESE SPICED BRAISED BEEF SHANK, OYSTER CONGEE WITH MINCED PORK AND DRIED FLOUNDER FISH

酸菜花生、潮式滷水牛腩、方魚肉碎蠔仔粥

Or 或

### TANDOORI PRAWN SKEWERS, CHICKEN TIKKA MASALA, BASMATI RICE

天多利虎蝦串燒、香料烤雞咖喱、印度香飯

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## STARTERS 前菜

### GREEN BEAN SALAD, LEMON DRESSING

Mixed Lettuce + Olives + Boiled Egg + Parmesan

長青豆沙律配檸檬醋汁 雜錦生菜、橄欖、焗雞蛋、馬巴臣芝士

Or 或

### ROASTED CARROT & CUMIN SOUP

Sour Cream + Orange Zest + Chive

孜然甘笋濃湯 酸忌廉、橙皮、細香蔥

## MAIN COURSE 主菜

### SEARED SOUS-VIDE BEEF SIRLOIN

Herb-Roasted Potato + Tomato + Celeriac Purée + Shallot Jus

香煎慢煮西冷牛扒 香草新薯、蕃茄、西芹蓉、乾蔥燒汁

Or 或

### PAN GRILLED MARKET FRESH BARRAMUNDI FILLET

Sweet Corn Purée + Crispy Kale + Lime

煎烤新鮮盲鱸魚柳 粟米蓉、脆羽衣甘藍、青檸

Or 或

### DEEP-FRIED CHICKEN WINGS WITH RED CURD PASTE, THICK RICE VERMICELLI WITH DACE FISH BALL, LETTUCE AND OYSTER MUSHROOM

南乳雞翼、鯪魚球湯米線配生菜及秀珍菇

Or 或

### KAENG KHIAO WAN TALAY (THAI GREEN CURRY WITH SEAFOOD)

Thai Basil + Lime Leaves + Coconut Milk + Steamed Rice

泰式青咖喱海鮮 泰國羅勒、青檸葉、香滑椰奶、白飯

Or 或

### GRILLED CHEESE & AVOCADO SANDWICH

Portobello + Sun-dried Tomato + Cereals Bread + Garden Salad

烤牛油果芝士三文治 大啡菇、蕃茄乾、穀物麵包、田園沙律

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