

GOURMET *Set Lunch*

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

VEGAN TOMATO & FENNEL SOUP / 蕃茄茴香濃湯 🌱

Fresh Basil + Pine Nut / 新鮮羅勒、松子仁

Or 或

ROASTED CAULIFLOWER & CHICKPEAS SALAD / 烤花椰菜鷹嘴豆沙律 🌱

Spring Mix + Red Onion + Paprika + Yogurt Dressing / 嫩葉沙律菜、紅洋蔥、甜椒粉、乳酪醬

MAIN COURSE 主菜

SOUS-VIDE LAMB LOIN WITH ROSEMARY GRAVY / 慢煮羊柳配迷迭香肉汁

Crispy Tofu + Chili Mayo + Sweet Potato Purée / 脆豆腐、辣蛋黃醬、甜薯蓉

Or 或

PAN-FRIED HALIBUT FILLET / 香煎比目魚柳

Garlic Sautéed Shiitake + French Bean + Mashed Potato + Parsley Lemon Butter Sauce

蒜香鮮冬菇、長青豆、薯蓉、洋蕃茜檸檬牛油汁

Or 或

GRILLED CHICKEN BURRITO / 烤雞肉墨西哥捲餅

Romaine Lettuce + Hothouse Tomatoes + Red Onion + Coriander + Chili Lime Sauce

羅馬生菜、溫室蕃茄、紅洋蔥、芫茜、辣青檸檬醬

Or 或

FRIED RICE WITH SCALLOPS AND CONPOY / 瑤柱帶子炒飯

Beef Rolls with Asparagus + Braised Chinese Mushroom with Dried Oyster and Black Moss

蘆筍牛肉卷、發菜蠔豉炆花菇

Or 或

VIETNAMESE RICE NOODLE SALAD WITH GRILLED LEMONGRASS PORK JOWL

越式豬頸肉涼拌米線

Homemade Vegan Spring Roll with Hot Dipping Sauce / 自家製越南蔬菜炸春卷配辣蘸醬

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