

GOURMET *Set Lunch*

AVAILABLE DAILY 11:30 - 15:00

STARTERS 前菜

FRESH WATERMELON & FETA SALAD / 西瓜菲達芝士沙律

Cucumber + Cherry Tomatoes + Red Onion + Avocado Puree + Mint + Balsamic Glaze
青瓜、小蕃茄、紅洋蔥、牛油果醬、薄荷、黑醋醬

Or 或

CREAM OF CABBAGE SOUP / 椰菜忌廉湯

Crispy Chorizo + Flat Leaf Parsley / 脆辣香腸、平葉蕃茜

MAIN COURSE 主菜

CLASSIC PORK CORDON BLEU / 傳統藍帶芝士火腿豬排

Spanish Duroc Pork Chop + Endive Apple Salad + Fennel + Raisin + Lemon
西班牙杜洛克豬扒、苦白菜蘋果沙律、茴香、提子乾、檸檬

Or 或

GRILLED NORTH ATLANTIC SEA BREAM FILLET / 烤北大西洋鯛魚魚柳

Broccolini + Braised Fennel + Orange + Greek Yogurt + Vermouth Sauce
長柄西蘭花、燴苦白菜、橙、希臘乳酪、苦艾酒汁

Or 或

PENNE AL SALMONE / 三文魚意大利尖形通粉

Smoked Salmon + Garlic + Shallot + White Wine + Cream Sauce + Parmesan + Parsley
煙三文魚、蒜、紅蔥頭、白酒、忌廉汁、巴馬臣芝士、蕃茜

Or 或

PIGEON MARINATED IN SOY SAUCE / 豉油皇乳鴿

Spicy Eggplant with Minced Pork and Salted Fish / 魚香茄子煲
Egg Fried Rice with Dried Bean Curd and Spring Onion / 香蔥豆干炒飯

Or 或

THAI RICE NOODLE WITH ASSORTED SEAFOOD IN CLEAR BROTH

泰式海鮮清湯金邊河粉

Homemade Coconut Taro Pudding / 自家制芋頭椰汁布甸

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

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