

STARTERS 前菜

HEALTHY KALE & APPLE SALAD

Roasted Broccoli + Grilled Sweet Corn + Walnut + Honey Mustard Dressing
高纖羽衣甘藍蘋果沙律 烤西蘭花、粟米、合桃、蜜糖芥末汁

Or 或

BEETROOT AND CARROT SOUP

Mint + Pine Nuts + Greek Yogurt
紅菜頭甘筍湯 薄荷、松子仁、希臘乳酪

MAIN COURSE 主菜

HERB-GRILLED AUSTRALIAN LAMB CHOPS

Seasonal Vegetables + Mashed Potatoes + Cherry Tomatoes + Lamb Jus
香草烤澳洲羊扒 時令蔬菜、薯蓉、小蕃茄、羊燒汁

Or 或

ORANGE MISO GLAZED SALMON

Spring Green Salad + Avocado + French Beans + Hot House Cucumber + Champignon + Chive
香橙味噌三文魚 青菜沙律、牛油果、長青豆、溫室青瓜、蘑菇、幼青蔥


Or 或

TANDOORI CHICKEN BAGUETTE

Iceberg Lettuce + Cucumber + Carrot + Red Onion + Coriander + + Mint Yogurt Dressing + Masala French Fries
印式乳酪烤雞配法式長棍麵包 捲心生菜、青瓜、甘筍、紅洋蔥、芫茜、薄荷乳酪醬、香料薯條

Or 或

SWEET & SOUR SHRIMPS WITH MANGO

Fried Bean Curd with Spice Japanese Chili Pepper, Fried Rice with Minced Pork and Dried Sliver Fish 
芒果咕嚕蝦球、七味豆腐、銀魚乾肉鬆炒飯

Or 或

HALIBUT FILLET BAKED RICE WITH CHEESY MUSHROOM SAUCE

Balsamic Tomato Salad
比目魚柳忌廉蘑菇芝士焗飯 蕃茄黑醋沙律

Or 或

GRILLED BLACK ANGUS RIBEYE STEAK (Additional 另加 \$90)

Herb Roasted New Potatoes + Seasonal Vegetables + Brandy Green Pepper Corn Sauce
烤安格斯肉眼牛扒 燒新薯、時令蔬菜、白蘭地青胡椒汁

COFFEE OR TEA 咖啡或茶

\$238 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 \$35 to enjoy Cake of the day

另加 \$35 可享用是日精選蛋糕


Additional \$40 to enjoy Salad and Soup

另加 \$40 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