

Daily Set Lunch

..... 午市套餐



Chef Daily Recommendations

法式白酒忌廉燴藍青口 配烘蒜蓉包 **\$138**

Braised Blue Mussels in White Wine Cream Sauce Served with Garlic Toast

招牌海南雞飯 **\$138**

Hainan Chicken Set

(轉雞脾 *Chicken Leg* **\$168**)

菠菜芝士卷 (素) **\$98**

Cheese & Spinach Wraps (Veggie)



3 Course Set Lunch

8 April (Wednesday)

豉汁涼瓜排骨 跟絲苗白飯 **\$98**

Sautéed Pork Rib & Bitter Melon in Black Bean Paste Served with Steamed Rice

焗四式芝士雲吞 配菠菜忌廉汁 **\$108**

Baked Tortellini with Four Cheese in Spinach Cream Sauce

香煎石斑柳 配芥末籽忌廉汁 **\$148**

Pan-fried Grouper Fillet with Pommery Cream Sauce

燒紐西蘭牛柳伴鮮薯蔬 配紅酒燒肉汁 **\$208**

Grilled N.Z Beef Tenderloin with Vegetables & Red Wine Gravy Sauce

9 April (Thursday)

白汁蘑菇雞肉扁意粉 **\$98**

Linguine with Chicken & Mushroom in Alfredo Sauce

蝦仁炒蛋 跟絲苗白飯 **\$118**

Stir-fried Shrimps & Egg Served with Steamed Rice

煎焗挪威三文魚扒 配刁草忌廉汁 **\$148**

Pan-seared Norwegian Salmon Steak with Dill Cream Sauce

燒紐西蘭牛柳伴鮮薯蔬 配紅酒燒肉汁 **\$208**

Grilled N.Z Beef Tenderloin with Vegetables & Red Wine Gravy Sauce



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10 April (Friday)

咸蛋蒸肉餅 配絲苗白飯 **\$98**

Steamed Pork Cake with Salted Egg Served with Steamed Rice

煙肉鮮蝦忌廉汁闊條麵 **\$128**

Fettuccine with Bacon & Shrimps in Cream Sauce

啤酒醬炸龍脷柳及薯蓉 配他他汁 **\$148**

Beer-Battered Sole Fillet with Mashed Potatoes & Tartar Sauce

燒紐西蘭牛柳伴鮮薯蔬 配紅酒燒肉汁 **\$208**

Grilled N.Z Beef Tenderloin with Vegetables & Red Wine Gravy Sauce

3 Course Set Lunch

是日餐湯 或 是日沙律

主菜

是日甜品

咖啡或茶

Daily Soup OR Daily Salad

Main Course

Daily Dessert

Aroma Coffee or Tea

+\$15 是日甜品可升級 “黑白雪糕涼粉”

+\$15 Daily Dessert Upgrade to “Black and White Ice Cream with Grass Jelly”

+\$25 咖啡或茶可轉 “鮮榨甘筍蘋果汁”

+\$25 Coffee or Tea Change to “Freshly Squeezed Carrot and Apple Juice”

