

# Daily Set Lunch

..... 午市套餐 .....



## Chef Daily Recommendations

燴藍青口 配烘蒜蓉包 \$138

*Stewed Fresh Blue Mussels Served with Garlic Toast*

招牌海南雞飯 \$138

*Hainan Chicken Set*

(轉雞脾 *Chicken Leg* \$168)

牛油果碎蛋沙律彼得包 配薯仔沙律 (素) \$88

*Avocado Egg Salad with Pita Bread & Potato Salad (Veggie)*



## 3 Course Set Lunch

### 13 April (Monday)

銀芽炸菜炒三絲飯 \$98

*Stir-fried Shredded Trio with Bean Sprouts & Preserved Vegetables with Steamed Rice*

香草紅酒燴雞球飯 \$118

*Braised Chicken with Red Wine Herb Sauce & Steamed Rice*

蟹膏忌廉汁碎帶子長通粉 \$138

*Penne with Crumble Scallop in Crab Paste & Cream Sauce*

炭燒紐西蘭肉眼伴鮮薯蔬 配紅酒燒肉汁 \$198

*Charcoal-grilled N.Z. Ribeye with Assorted Vegetables & Red Wine Gravy Sauce*

### 14 April (Tuesday)

蘿蔔清湯腩米線 \$108

*Beef Brisket Rice Noodles in Radish Soup*

黑蒜油西班牙黑毛豬梅炒意粉 \$128

*Stir-fried Spaghetti with Spanish Iberico Pork Cheek & Black Garlic Oil*

香煎鰈魚 配芥菜籽醬忌廉汁 \$148

*Pan-seared Plaice with Whole Grain Mustard Cream Sauce*

炭燒紐西蘭肉眼伴鮮薯蔬 配紅酒燒肉汁 \$198

*Charcoal-grilled N.Z. Ribeye with Assorted Vegetables & Red Wine Gravy Sauce*

### 15 April (Wednesday)

臘腸北菇蒸雞飯 \$98

*Steamed Chicken with Shiitake Mushroom & Chinese Sausage with Steamed Rice*

香橙鴨胸拼香草天使麵 \$128

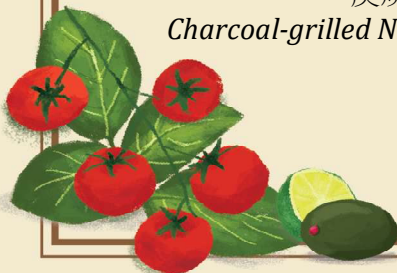
*Angel Hair Pasta in Herb Sauce with Orange Duck Breast*

香煎三文魚扒 配松露忌廉汁 \$148

*Pan-seared Salmon with Truffle Cream Sauce*

炭燒紐西蘭肉眼伴鮮薯蔬 配紅酒燒肉汁 \$198

*Charcoal-grilled N.Z. Ribeye with Assorted Vegetables & Red Wine Gravy Sauce*



# Daily Set Lunch

..... 午市套餐 .....



## **16 April (Thursday)**

曼谷香葉肉碎飯 \$98

*Thai Basil Minced Pork with Steamed Rice*

港式咖喱豬扒芝士焗飯 \$118

*Baked Rice with Hong Kong-style Curry Pork Chop & Cheese*

野菌忌廉燒汁燴春雞 \$148

*Braised Spring Chicken in Wild Mushroom Cream Sauce*

紅酒燴羊膝配薯蓉 \$208

*Braised Lamb Shank with Red Wine Served with Mashed Potato*

## **17 April (Friday)**

滑蛋鮮茄牛肉飯 \$108

*Stir-fried Beef, Scrambled Egg & Tomato with Steamed Rice*

明太子忌廉汁鮮蝦寬條麵 \$138

*Fettuccine with Shrimps in Mentaiko Cream Sauce*

醬燒豬肋骨伴燒番薯 \$148

*Braised Pork Ribs with Roasted Sweet Potato*

紅酒燴羊膝配薯蓉 \$208

*Braised Lamb Shank with Red Wine Served with Mashed Potato*

## **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”

