

Daily Set Lunch

..... 午市套餐



Chef Daily Recommendation

冬陰功燴新鮮藍青口 配烘蒜蓉包 \$138

Braised Blue Mussels in Tom Yum Goong with Garlic Toast

招牌海南雞飯 \$138

Hainan Chicken Set

(轉雞脾 *Chicken Leg* \$168)

茄汁菠蘿大啡菇漢堡伴番薯條 (素) \$108

Tomato Sauce Pineapple & Portobello Burger with Sweet Potato Fries (Veggie)



3 Course Set Lunch

18 May (Monday)

泰式燒豬頸肉配白飯 \$108

Thai-style Grilled Pork Neck with Steamed Rice

鮮茄泡菜雞肉扁意粉 \$118

Chicken Linguine with Fresh Tomato & Kimchi

啤酒漿青衣魚柳 配薯條及蜜糖芥末蛋黃醬 \$138

Beer-battered Ling Fish Fillet with Fries & Honey Mustard Mayonnaise

炭燒封門牛柳 配燒蕃薯及芥末籽燒汁 \$198

Charcoal-grilled Hanger Steak with Roasted Sweet Potato & Mustard Seed Sauce

19 May (Tuesday)

雪菜肉絲炆米 \$98

Braised Rice Vermicelli with Preserved Cabbage & Shredded Pork

芝士茄汁海鮮焗飯 \$118

Baked Rice with Seafood, Cheese & Tomato Sauce

野菌忌廉燒汁意大利飯伴春雞 \$148

Wild Mushroom Risotto in Cream Sauce with Spring Chicken

炭燒封門牛柳 配燒蕃薯及芥末籽燒汁 \$198

Charcoal-grilled Hanger Steak with Roasted Sweet Potato & Mustard Seed Sauce

20 May (Wednesday)

京都豬扒配白飯 \$108

Stir-fried Pork Chop with Sweet Vinegar & Onion Sauce with Steamed Rice

芝士菠菜忌廉汁燴雞球配白飯 \$118

Braised Chicken in Cheese & Spinach Cream Sauce with Steamed Rice

欖油蒜片辣椒鮮花甲意粉 \$138

Fresh Clam Spaghetti with Olive Oil, Garlic & Chilli

炭燒封門牛柳 配燒蕃薯及芥末籽燒汁 \$198

Charcoal-grilled Hanger Steak with Roasted Sweet Potato & Mustard Seed Sauce



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21 May (Thursday)

紅咖喱荔枝鴨胸配白飯 \$118

Red Curry Lychee Duck Breast with Steamed Rice

吉列豬扒 配椰菜絲沙律及白飯 \$128

Pork Cutlet with Coleslaw Salad & Steamed Rice

松露洋蔥汁野菌炒意粉伴薄牛扒 \$148

Wild Mushroom Spaghetti in Truffle Onion Sauce with Thin Sliced Beef Steak

香煎比目魚柳配薯蓉及檸檬芥末籽忌廉汁 \$188

Pan-seared Halibut Fillet with Mashed Potatoes & Lemon Mustard Seed Cream Sauce

22 May (Friday)

冬瓜鴨腿湯飯 \$108

Braised Duck Leg with Dried Mandarin in Winter Melon Soup with Rice

慢烤香草核桃醬芝士豬腩卷配香滑薯蓉 \$128

Slow-roasted Cheese & Pork Belly Roll in Herb & Walnut Pesto with Mashed Potatoes

龍蝦忌廉汁意大利飯伴火炙阿根廷紅蝦 \$148

Lobster Cream Risotto with Seared Argentine Red Prawn

香煎比目魚柳配薯蓉及檸檬芥末籽忌廉汁 \$188

Pan-seared Halibut Fillet with Mashed Potatoes & Lemon Mustard Seed Cream 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”

