

# Daily Set Lunch

..... 午市套餐 .....



## Chef Daily Recommendation

松露白酒忌廉汁燴新鮮藍青口 配烘蒜蓉包 **\$138**

*Braised Fresh Blue Mussels in Truffle White Wine Cream Sauce with Garlic Toast*

招牌海南雞飯 **\$138**

*Hainan Chicken Set*

(轉雞脾 *Chicken Leg* **\$168**)

法式欖油香草焗蔬菜 (素) **\$108**

*French-Style Baked Vegetables with Olive Oil & Herb (Veggie)*



## 3 Course Set Lunch

### 8 June (Monday)

曼谷香葉肉碎飯 **\$108**

*Thai Basil Minced Pork with Steamed Rice*

水瓜柳橄欖香草焗嫩雞胸配白飯 **\$118**

*Baked Tender Chicken Breast with Gherkin, Olive & Herbs with Steamed Rice*

檸檬蜜糖鴨胸配香草醬天使麵 **\$138**

*Lemon Honey Duck Breast Angel Hair Pasta in Herb Sauce*

炭燒封門牛柳配鮮薯蔬及乾蔥紅酒汁 **\$198**

*Charcoal-grilled Hanger Steak with Assorted Vegetables & Dried Onion Red Wine Sauce*

### 9 June (Tuesday)

銀魚仔蒸肉餅配白飯 **\$108**

*Steamed Minced Pork & Silver Fish with Steamed Rice*

野菌忌廉燒汁燴雞球配白飯 **\$118**

*Braised Chicken with Wild Mushroom Cream Sauce with Steamed Rice*

啤酒漿炸狹鱈魚柳配香脆薯角及松露蛋黃醬 **\$138**

*Beer-battered fried Alaska Pollock Fillet with Potato Wedges & Truffle Mayonnaise*

炭燒封門牛柳配鮮薯蔬及乾蔥紅酒汁 **\$198**

*Charcoal-grilled Hanger Steak with Assorted Vegetables & Dried Onion Red Wine Sauce*

### 10 June (Wednesday)

蘿白清湯牛腩米線 **\$108**

*Beef Brisket Rice Noodles in Radish Soup*

蒜香忌廉黑毛豬梅肉意大利飯 **\$128**

*Iberico Pork Belly Risotto with Garlic Cream*

櫻花蝦明太子忌廉碎帶子意粉 **\$138**

*Diced Scallop Spaghetti with Sakura Shrimp & Tobiko Cream*

油封鴨腩配黃芥末籽薯蓉及黑車厘子燒汁 **\$198**

*Duck Leg Confit with Yellow Mustard Seed Mashed Potatoes & Black Cherry Sauce*



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## **11 June (Thursday)**

泰式甜辣雞跟白飯 **\$108**

*Thai-style Sweet & Spicy Chicken with Steamed Rice*

鮮茄芝士石斑魚柳焗飯 **\$128**

*Baked Rice with Grouper Fillet, Fresh Tomato & Cheese*

烤焗保雲酥英國豬西冷配香草紅酒汁 **\$138**

*Baked British Pork Sirloin Puff Pastry with Herb Red Wine Sauce*

油封鴨髀配黃芥末籽薯蓉及黑車厘子燒汁 **\$198**

*Duck Leg Confit with Yellow Mustard Seed Mashed Potatoes & Black Cherry Sauce*

## **12 June (Friday)**

豉汁涼瓜排骨配白飯 **\$98**

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

韓式辣豬扒伴泡菜配白飯 **\$118**

*Korean-style Spicy Pork Chop with Kimchi & Steamed Rice*

牛油香煎帆立貝配野菌忌廉長通粉 **\$148**

*Pan-fried Butter Scallops Penne Pasta with Wild Mushroom Cream sauce*

紅酒燴牛頰肉配巴馬臣芝士焗薯 **\$198**

*Braised Red Wine Beef Cheek with Parmesan Cheese & Baked 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”**

