

# Daily Set Lunch

..... 午市套餐 .....



## Chef Daily Recommendation

燴新鮮藍青口 配烘蒜蓉包 **\$138**

*Braised Fresh Blue Mussels with Garlic Toast*

招牌海南雞飯 **\$138**

*Hainan Chicken Set*

(轉雞脾 *Chicken Leg* **\$168**)

野菌雜菜牛油果彼得包 配薯仔沙律 (素) **\$98**

*Wild Mushroom, Mixed Vegetable & Avocado Pita Bread with Potato Salad (Veggie)*



## 3 Course Set Lunch

### 6 July (Monday)

曼谷蝦頭油大蝦炒飯 **\$118**

*Bangkok-style Fried Rice with Prawn & Shrimp Head Sauce*

蒜香黑椒忌廉紅酒汁炒牛肉寬條麵 **\$138**

*Stir-fried Beef Fettuccine with Garlic & Black Pepper in Cream Red Wine Sauce*

松露野菌醬芝士雞卷 配香滑薯蓉 **\$148**

*Cheese Chicken Roll with Truffle & Wild Mushroom Sauce served with Mashed Potatoes*

炭燒香料英國豬鞍 配鮮薯菜及紅酒汁 **\$208**

*Charcoal-grilled Spiced British Pork Saddle with Assorted Vegetables & Red Wine Sauce*

### 7 July (Tuesday)

花生南乳炆豬手配白飯 **\$108**

*Braised Pork Knuckles with Peanut & Red Fermented Beancurd with Steamed Rice*

芝士粟米忌廉蘑菇雞肉焗長通粉 **\$118**

*Baked Chicken Penne Pasta with Cheese, Corn, Cream & Mushroom*

日式照燒鯛魚柳配白飯 **\$138**

*Japanese Teriyaki Snapper Fillet with Steamed Rice*

紅酒燴牛面肉配香滑薯蓉 **\$198**

*Red Wine Braised Beef Cheek with Creamy Mashed Potatoes*

### 8 July (Wednesday)

銀魚仔蒸肉餅配白飯 **\$108**

*Steamed Minced Pork & Silver Fish with Steamed Rice*

鮮茄蒜香辣肉腸大蝦意粉 **\$138**

*Prawn Spaghetti with Fresh Tomato, Garlic & Spicy Sausage*

愛爾蘭黑啤燉牛肉配香滑薯蓉 **\$148**

*Braised Beef with Irish Black Beer served with Mashed Potatoes*

炭燒香草蒙古羊架 配鮮薯菜及香草燒汁 **\$208**

*Charcoal-grilled Herbed Mongolian Lamb Rack*

*with Assorted Vegetables & Herb Sauce*



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## 9 July (Thursday)

紅咖喱荔枝鴨胸配白飯 \$118

*Red Curry Lychee Duck Breast with Steamed Rice*

炭燒澳洲豬柳拼大啡菇 配松露燒汁及薯菜 \$138

*Charcoal-grilled Australian Pork Tenderloin*

*with Portobello Mushroom, Truffle Sauce & Assorted Vegetables*

香煎三文魚配香草天使麵 \$148

*Pan-fried Salmon Angel Hair Pasta with Herb*

炭燒香草蒙古羊架 配鮮薯菜及香草燒汁 \$208

*Charcoal-grilled Herbed Mongolian Lamb Rack*

*with Assorted Vegetables & Herb Sauce*

## 10 July (Friday)

京都豬扒配白飯 \$108

*Kyoto-Style Pork Chop with Steamed Rice*

泡菜海鮮炒意粉 \$138

*Stir-fried Seafood Spaghetti with Kimchi*

法式紅酒燴春雞配白飯 \$148

*French-style Braised Spring Chicken with Red Wine served with Steamed Rice*

炭燒封門牛柳 配鮮薯菜及香草燒汁 \$198

*Charcoal-grilled Hanger Steak with Assorted Vegetables & Herb 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”

