

Daily Set Lunch

..... 午市套餐



Chef Daily Recommendation

白酒忌廉汁燴藍青口 配烘蒜蓉包 **\$138**

Braised Blue Mussels in White Wine Cream Sauce with Garlic Toast

招牌海南雞飯 **\$138**

Hainan Chicken Set

(轉雞脾 *Chicken Leg* **\$168**)

牛油果什菜米紙卷 (素) **\$108**

Avocado & Mixed Vegetable Rice Paper Rolls (Veggie)



3 Course Set Lunch

20 July (Monday)

芝士麻醬青瓜豬肉絲墨西哥餡餅 配薯仔沙律 **\$118**

Cucumber & Shredded Pork Quesadillas in Cheese & Sesame Sauce with Potato Salad

雜菌忌廉燒汁芝士焗雞胸配白飯 **\$128**

Baked Chicken Breast with Cheese & Mixed Mushroom Cream Sauce with Steamed Rice

青咖喱燴海鮮配白飯 **\$138**

Braised Green Curry Seafood with Steamed Rice

炭燒紐西蘭肉眼伴鮮薯蔬 配黑椒汁 **\$198**

Charcoal-grilled NZ Ribeye with Assorted Vegetables & Black Pepper Sauce

21 July (Tuesday)

雪菜肉絲炆米 **\$98**

Braised Rice Vermicelli with Preserved Cabbage & Shredded Pork

核桃黑椒香草醬雞肉意粉 **\$118**

Chicken Spaghetti with Walnut, Black Pepper & Herb Sauce

粟米芝士海鮮焗飯 **\$138**

Corn Cheese Seafood Baked Rice

炭燒紐西蘭肉眼伴鮮薯蔬 配黑椒汁 **\$198**

Charcoal-grilled NZ Ribeye with Assorted Vegetables & Black Pepper Sauce

22 July (Wednesday)

柱侯蘿白牛腩配白飯 **\$118**

Braised Beef Brisket with Radish in Chu Hou Sauce & Steamed Rice

黑椒黑毛豬梅肉黑蒜油長通粉 **\$138**

Black Pepper Iberico Pork Belly Penne Pasta in Black Garlic Oil

西京三文魚配白飯 **\$148**

Saikyo-Yaki Salmon Fillet with Steamed Rice

油封鴨脾 配松露薯蓉及紅酒汁 **\$198**

Duck Leg Confit with Truffle, Mashed Potatoes & Red Wine Sauce



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23 July (Thursday)

馬來娘惹咖哩雞跟白飯 **\$108**

Malaysian Nyonya Curry Chicken with Steamed Rice

啤酒漿炸狹鱈魚柳 配炸薯角及燒烤蛋黃醬 **\$138**

Beer-battered Fried Alaska Pollock Fillet with Potato Wedges & BBQ Mayonnaise

松露芝士焗英國豬柳意大利飯 **\$148**

British Pork Tenderloin Risotto with Truffle & Cheese

油封鴨脾 配松露薯蓉及紅酒汁 **\$198**

Duck Leg Confit with Truffle, Mashed Potatoes & Red Wine Sauce

24 July (Friday)

銀魚仔蒸肉餅配白飯 **\$108**

Steamed Minced Pork & Silver Fish with Steamed Rice

吉烈沙追魚 配自家熬製豬骨湯烏冬 **\$138**

Sand Bream Cutlet with Homemade Pork Bone Broth with Udon

香檸蜜糖烤春雞配香滑薯蓉 **\$148**

Roasted Spring Chicken with Lemon & Honey with Mashed Potatoes

炭燒香料英國豬鞍 配鮮薯菜及蒜蓉汁 **\$208**

Charcoal-grilled Spiced British Pork Saddle with Assorted Vegetables & Garlic 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”

