

Daily Set Lunch

..... 午市套餐



Chef Daily Recommendation

鮮茄辣肉腸燴新鮮藍青口 配烘蒜蓉包 \$148

Braised Blue Mussels with Fresh Tomato & Spicy Chorizo with Garlic Toast

招牌海南雞飯 \$138

Hainan Chicken Set

(轉雞脾 Chicken Leg \$168)

雜菜野菌彼得包 跟薯仔沙律 (素) \$108

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



3 Course Set Lunch

27 July (Monday)

芭提雅燒雞扒配白飯 \$118

Pattaya-style Grilled Chicken Steak with Steamed Rice

BBQ 醬燒排骨配烤蕃薯 \$138

Braised Pork Ribs in BBQ Sauce Served with Roasted Sweet Potato

香煎三文魚波菜忌廉汁意大利飯 \$158

Pan-seared Salmon Risotto with Spinach Cream Sauce

香煎澳洲和牛腹心扒 配鮮薯蔬及墨西哥辣椒蕃茄莎莎 \$228

*Pan-seared Australian Wagyu Beef Flank Core Steak
with Assorted Vegetables & Mexican Chilli Tomato Salsa*

28 July (Tuesday)

涼瓜排骨配白飯 \$108

Sautéed Pork Rib & Bitter Melon with Steamed Rice

砵酒燴雞球配白飯 \$128

Braised Chicken with Port Wine Served with Steamed Rice

吉列橙鯛魚柳 配香滑薯蓉及蔬菜 \$138

Cutlet Orange Roughy Fillet with Mashed Potatoes & Vegetables

香煎澳洲和牛腹心扒 配鮮薯蔬及墨西哥辣椒蕃茄莎莎 \$228

*Pan-seared Australian Wagyu Beef Flank Core Steak
with Assorted Vegetables & Mexican Chilli Tomato Salsa*

29 July (Wednesday)

香煎土魷肉餅配白飯 \$108

Pan-fried Squid & Minced Pork Patty with Steamed Rice

鮮茄三色椒香草牛腩絲意粉 \$118

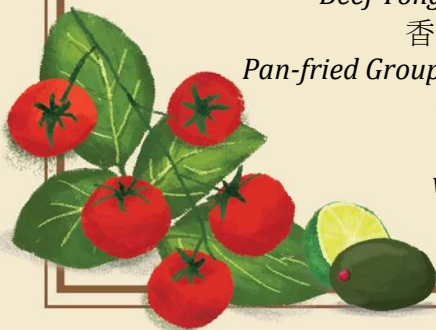
Beef Tongue Spaghetti with Fresh Tomato, Sweet Peppers & Herb

香煎石斑魚柳伴薯蓉 配水瓜柳檸檬牛油汁 \$148

Pan-fried Grouper Fillet with Mashed Potatoes & Gherkin Lemon Butter Sauce

香煎香草蒙古羊架 配鮮薯菜及黑椒汁 \$218

*Pan-seared Herbed Mongolian Lamb Rack
with Assorted Vegetables & Black Pepper Sauce*



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30 July (Thursday)

泰式燒豬頸肉配白飯 \$108

Thai-style Grilled Pork Neck with Steamed Rice

香煎龍脷柳伴鮮薯蔬 配香草鮮茄汁 \$138

Pan-seared Sole Fillet with Assorted Vegetables

Served with Herb & Fresh Tomato Sauce

桂花蜜糖烤鴨胸 配香草醬天使麵 \$148

Roasted Duck Breast with Osmanthus & Honey

Served with Angel Hair Pasta in Herb Sauce

香煎香草蒙古羊架 配鮮薯菜及黑椒汁 \$218

*Pan-seared Herbed Mongolian Lamb Rack
with Assorted Vegetables & Black Pepper Sauce*

31 July (Friday)

香煎黑椒豬扒配白飯 \$118

Pan-seared Black Pepper Pork Chop with Steamed Rice

沙嗲安格斯肥牛炒河粉 \$128

Stir-fried Flat Sheet Noodles with Satay Angus Beef

炸軟殼蟹咸蛋黃碎帶子忌廉汁長通粉 \$148

*Deep-fried Soft-Shell Crab Penne Pasta
with Salted Egg Yolk & Diced Scallop in Cream Sauce*

紅酒燴羊膝配香滑薯蓉 \$208

Braised Lamb Shank with Red Wine Served with Mashed Potatoes

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”

