

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)

三絲蔬菜日式芝麻醬涼拌烏冬 (素) \$108

Cold Udon with Three-Shredded Vegetables and Japanese Sesame Dressing (Veggie)



3 Course Set Lunch

17 Aug (Monday)

越式豬扒飯 \$118

Vietnamese-style Pork Chop Rice

香草牛油烤春雞配炸薯格 \$148

Roasted Spring Chicken with Herb & Butter with Fried Potato Wedges

海鮮明太子櫻花蝦忌廉汁長通粉 \$158

Seafood Penne Pasta with Tobiko & Sakura Shrimp in Cream Sauce

香草烤蒙古羊架配鮮薯菜及黑椒汁 \$228

Herb-roasted Mongolian Lamb Rack with Assorted Vegetables & Black Pepper Sauce

18 Aug (Tuesday)

柱候蘿蔔牛腩配白飯 \$118

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

洋蔥香蒜黑毛豬梅炒扁意粉 \$138

Stir-fried Iberico Pork Belly Linguine with Onion & Garlic

吉列雞扒配椰菜絲沙律及白飯 \$148

Chicken Cutlet with Coleslaw Salad & Steamed Rice

香草烤蒙古羊架配鮮薯菜及黑椒汁 \$228

Herb-roasted Mongolian Lamb Rack with Assorted Vegetables & Black Pepper Sauce

19 Aug (Wednesday)

京都豬扒配白飯 \$108

Kyoto-style Pork Chop with Steamed Rice

蒲汁雞球焗飯 \$128

Baked Rice with Portuguese-style Chicken

啤酒漿炸狹鱈魚柳配薯蓉及芥末子蛋黃醬 \$138

Beer-battered Fried Threadfin Fish Fillet

with Mashed Potatoes & Mustard Seed Mayonnaise

紅酒燴牛頰肉配香滑薯蓉及蔬菜 \$208

Braised Red Wine Beef Cheek with Mashed Potatoes & Vegetables



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20 Aug (Thursday)

紅咖喱荔枝鴨胸配白飯 \$118

Red Curry Lychee Duck Breast with Steamed Rice

芝士泡菜雞肉意粉 \$128

Chicken Spaghetti with Cheese and Kimchi

黑椒煎鯛魚柳配薯蓉及青胡椒忌廉汁 \$138

Pan-fried Black Pepper Snapper Fillet

with Mashed Potatoes & Green Peppercorn Cream Sauce

紅酒燴牛頰肉配香滑薯蓉及蔬菜 \$208

Braised Red Wine Beef Cheek with Mashed Potatoes & Vegetables

21 Aug (Friday)

南乳花生炆豬手配白飯 \$108

Braised Pork Knuckles with Peanut & Red Fermented Bean Curd with Steamed Rice

鮮茄香草甜椒芝士牛腩絲意粉 \$128

Shredded Beef Tongue Spaghetti with Fresh Tomato, Herb, Sweet Pepper & Cheese

蟹膏味噌忌廉蟹肉意大利飯 \$148

Crab Meat Risotto with Crab Paste, Miso & Cream

油封鴨脾配薯蓉，蔬菜及松露燒汁 \$198

Duck Leg Confit with Mashed Potatoes, Vegetables & Truffle 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”

