

Daily Set Lunch

..... 午市套餐



Chef Daily Recommendation

龍蝦汁燴新鮮藍青口 配烘蒜蓉包 \$138

Braised Fresh Blue Mussels in Lobster Sauce with Garlic Toast

招牌海南雞飯 \$138

Hainan Chicken Set

(轉雞脾 Chicken Leg \$168)

牛油果碎蛋沙律彼得包配薯仔沙律 (素) \$108

Avocado Egg Salad with Pita Bread & Potato Salad (Veggie)



3 Course Set Lunch

7 Sep (Monday)

蒜香鮮茄辣汁雞肉芝士長通粉 \$118

Chicken & Cheese Penne Pasta with Garlic & Fresh Tomato Spicy Sauce

青咖喱海鮮跟白飯 \$138

Green Curry Seafood with Steamed Rice

松露芝士焗英國豬柳意大利飯 \$158

Baked British Pork Tenderloin Risotto with Truffle & Cheese

紅酒燴羊膝配香滑薯蓉 \$208

Braised Lamb Shank with Red Wine Served with Mashed Potatoes

8 Sep (Tuesday)

銀魚仔蒸肉餅配白飯 \$108

Steamed Minced Pork & Silver Fish with Steamed Rice

港式咖喱雞球芝士焗飯 \$128

Baked Rice with Hong Kong-style Curry Chicken & Cheese

香煎鰈魚配香草醬天使麵 \$138

Pan-fried Plaice Angel Hair Pasta with Herb Sauce

紅酒燴羊膝配香滑薯蓉 \$208

Braised Lamb Shank with Red Wine Served with Mashed Potatoes

9 Sep (Wednesday)

鮮茄辣肉腸甜椒扁意粉 \$108

Linguine with Fresh Tomato, Spicy Sausage & Sweet Pepper

香煎蒜香豬扒配蒜蓉汁配白飯 \$118

Pan-fried Garlic Pork Chop with Garlic Sauce & Steamed Rice

蟹肉扒西蘭花蝦球配白飯 \$138

Stir-fried Crab Meat with Broccoli & Shrimp with Steamed Rice

炭燒香草蒙古羊架 配燒番薯及香草紅酒汁 \$228

Charcoal-grilled Mongolian Lamb Rack

with Roasted Sweet Potato & Herb Red Wine Sauce



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10 Sep (Thursday)

芭堤雅燒雞扒配白飯 **\$118**

Pattaya-style Grilled Chicken Steak with Steamed Rice

煙三文魚碎帶子野菌忌廉燒汁寬條麵 **\$128**

Smoked Salmon & Diced Scallop Fettuccine with Wild Mushroom Cream Sauce

BBQ 醬燒排骨配烤蕃薯 **\$138**

Braised Pork Ribs in BBQ Sauce with Roasted Sweet Potato

炭燒香草蒙古羊架 配燒番薯及香草紅酒汁 **\$228**

Charcoal-grilled Mongolian Lamb Rack

with Roasted Sweet Potato & Herb Red Wine Sauce

11 Sep (Friday)

北菇蒸雞飯 **\$118**

Steamed Chicken and Shiitake Mushroom with Steamed Rice

玫瑰醬鴨肉意粉 **\$138**

Duck Meat Spaghetti in Rose Sauce

香煎三文魚扒伴炒雜菌 配香滑薯蓉及野菌松露忌廉汁 **\$158**

*Pan-fried Salmon with Sautéed Mixed Mushrooms,
Mashed Potatoes & Wild Mushroom Truffle Cream Sauce*

炭燒香草蒙古羊架 配燒番薯及香草紅酒汁 **\$228**

Charcoal-grilled Mongolian Lamb Rack

with Roasted Sweet Potato & Herb Red Wine 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”

