

Daily Set Lunch

..... 午市套餐



Chef Daily Recommendation

牛油果水波蛋酸種麵包多士 **\$138**

Avocado & Poached Egg on Toasted Sourdough

可選巴馬火腿 / 煙燻三文魚 (額外加配 +\$48)

Choice of Parma Ham / Smoked Salmon (extra +\$48)

招牌海南雞飯 **\$138**

Hainan Chicken Set

(轉雞脾 *Chicken Leg* **\$168**)

菠菜芝士卷 (素) **\$108**

Spinach & Cheese Wrap (Veggie)



3 Course Set Lunch

5 Oct (Monday)

泰式甜辣雞配白飯 **\$118**

Thai-style Sweet Chili Chicken with Steamed Rice

意式雲吞伴火箭菜 配芝士蕃茄汁 **\$128**

Ravioli with Rocket in Cheese & Tomato Sauce

蒜香忌廉黑毛豬梅肉意大利飯 **\$138**

Iberico Pork Belly Risotto in Garlic Cream Sauce

香煎澳洲和牛腹心扒 配鮮薯蔬及洋蔥辣椒羅勒醬 **\$228**

*Pan-seared Australian Wagyu Flank Core Steak
with Assorted Vegetables & Onion Chili Basil Sauce*

6 Oct (Tuesday)

蜜餞欖角骨配白飯 **\$108**

Preserved Fruit & Black Olive Pork Ribs with Steamed Rice

BBQ 醬燒排骨配烤蕃薯 **\$138**

Pork Ribs in BBQ Sauce with Roasted Sweet Potato

芝士明太子忌廉鮮蝦螺旋長意粉 **\$148**

Fusilli Lunghi with Shrimps in Mentaiko Cheese Cream Sauce

香煎澳洲和牛腹心扒 配鮮薯蔬及洋蔥辣椒羅勒醬 **\$228**

*Pan-seared Australian Wagyu Flank Core Steak
with Assorted Vegetables & Onion Chili Basil Sauce*

7 Oct (Wednesday)

銀魚仔蒸肉餅配白飯 **\$118**

Steamed Minced Pork Patty with Silver Fish Served with Steamed Rice

吉列橙鯛魚柳 配香滑薯蓉及蔬菜 **\$138**

Cutlet Orange Roughy Fillet Served with Mashed Potatoes & Vegetables

蜂蜜檸檬紅莓鴨胸拼香草天使麵 **\$148**

Honey Lemon Cranberry Duck Breast with Angel Hair Pasta in Herb Sauce

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*



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8 Oct (Thursday)

野菌松露忌廉雞肉意大利飯 **\$128**

Chicken Risotto in Wild Mushroom Truffle Cream Sauce

青咖喱燴海鮮配白飯 **\$138**

Seafood Green Curry with Steamed Rice

愛爾蘭黑啤燉牛肉配香滑薯蓉 **\$148**

Braised Beef with Irish Stout Served with Mashed Potatoes

炭燒香料英國豬鞍 配鮮薯菜及洋蔥汁 **\$218**

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

9 Oct (Friday)

柱侯蘿蔔牛腩配白飯 **\$118**

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

蒲汁雞球芝士焗飯 **\$128**

Baked Rice with Chicken & Cheese in Portuguese Sauce

煙燻鱸魚柳 配香滑薯蓉 **\$148**

Smoked Sea Bass Fillet Served with Mashed Potato

炭燒香料英國豬鞍 配鮮薯菜及洋蔥汁 **\$218**

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

