

Daily Set Lunch

..... 午市套餐



Chef Daily Recommendation

牛油果水波蛋酸種麵包多士 **\$138**

(可選巴馬火腿 / 煙燻三文魚)

Avocado & Poached Egg on Toasted Sourdough

(Choice of Parma Ham / Smoked Salmon)

招牌海南雞飯 **\$138**

Hainan Chicken Set

(轉雞脾 *Chicken Leg* **\$168**)

水牛芝士番茄雞肉凱撒沙律 **\$128**

Chicken Caesar Salad with Buffalo Mozzarella Cheese & Tomato



3 Course Set Lunch

26 Oct (Monday)

泰國香葉肉碎煎蛋飯 **\$118**

Thai Holy Basil Minced Pork with Fried Egg and Steamed Rice

BBQ 醬燒排骨配烤蕃薯 **\$138**

BBQ Pork Ribs with Roasted Sweet Potato

鹽燒虎蝦紅菜頭忌廉汁意大利飯 **\$148**

Salt-grilled Tiger Prawn Risotto in Beetroot Cream Sauce

香煎韓式牛仔骨伴鮮薯蔬配韓風照燒汁 **\$208**

Pan-seared Korean-style Beef Short Rib with Assorted Vegetables & Korean Teriyaki Sauce

27 Oct (Tuesday)

京都豬扒配白飯 **\$108**

Kyoto-style Pork Chop with Steamed Rice

鮮茄三色椒香草牛腩絲意粉 **\$118**

Spaghetti with Shredded Beef Tongue, Fresh Tomato, Sweet Peppers & Herb

啤酒醬炸龍脷柳及炸薯格配蜂蜜芥末蛋黃醬 **\$148**

Beer-Battered Deep-fried Sole Fillet with Waffle Fries & Honey Mustard Mayonnaise

香煎韓式牛仔骨伴鮮薯蔬配韓風照燒汁 **\$208**

Pan-seared Korean-style Beef Short Rib with Assorted Vegetables & Korean Teriyaki Sauce

28 Oct (Wednesday)

銀魚仔蒸肉餅配白飯 **\$118**

Steamed Minced Pork Patty & Silver Fish with Steamed Rice

煙三文魚菠菜忌廉汁寬條麵 **\$128**

Smoked Salmon Fettuccine in Spinach Cream Sauce

日式咖喱吉列雞扒配白飯 **\$148**

Chicken Katsu with Japanese-style Curry and Steamed Rice

炭燒紐西蘭肉眼伴鮮薯蔬配洋蔥汁 **\$208**

Charcoal-Grilled NZ Ribeye with Assorted Vegetables & Onion Sauce



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29 Oct (Thursday)

泰式青咖喱雞配白飯 \$118

Thai Green Curry Chicken with Steamed Rice

黑蒜油西班牙黑毛豬梅肉炒意粉 \$138

Stir-fried Spaghetti with Spanish Iberico Pork Collar & Black Garlic Oil

鹽燒挪威三文魚扒伴鮮薯蔬配香草忌廉汁 \$148

Salt-grilled Norwegian Salmon Steak with Assorted Vegetables & Herb Cream Sauce

炭燒紐西蘭肉眼伴鮮薯蔬配洋蔥汁 \$208

Charcoal-Grilled NZ Ribeye with Assorted Vegetables & Onion Sauce

30 Oct (Friday)

臘腸蒸雞飯 \$118

Steamed Chicken & Chinese Sausage with Steamed Rice

炭燒豬扒配大啡菇、野菌燒汁及白飯 \$128

Charcoal-grilled Pork Chop

with Portobello Mushroom, Wild Mushroom Sauce & Steamed Rice

德國酸菜燴牛展煲配香滑薯蓉 \$138

Braised Beef Shank & German Sauerkraut Pot with Mashed Potatoes

西式煎焗東星斑柳配香滑薯蓉及海鮮忌廉汁 \$238

*Western-style Pan-seared & Baked Grouper Fillet
with Mashed Potatoes and Seafood Cream 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”

