Daily Set Lunch
午市套餐



Chef Daily Recommendation

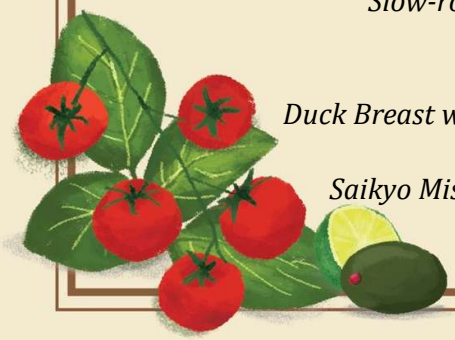
牛油果水波蛋酸種麵包多士 **$138**
(可選巴馬火腿 / 煙燻三文魚)
Avocado & Poached Egg on Toasted Sourdough
(Choice of Parma Ham / Smoked Salmon)
招牌海南雞飯 **$138**
Hainan Chicken Set
(轉雞脾 *Chicken Leg* **$168**)
無花果車厘茄菠菜葉薄餅 **(素) $118**
Pizza with Fig, Cherry Tomato & Spinach Leaves ***(Veggie)***

3 Course Set Lunch

16 Nov (Monday)
越式香茅雞翼撈檬 **$118**
Vietnamese Lemongrass Chicken Wings with Cold Rice-vermicelli
泡菜黑毛豬梅肉炒意粉 **$138**
Stir-fried Spaghetti with Kimchi & Iberico Pork Belly
蒜香煎蝶魚柳配鮮薯蔬及青胡椒忌廉汁 **$138**
Pan-fried Garlic Sole Fillet with Assorted Vegetables & Green Peppercorn Cream Sauce
炭燒美國 Prime 牛板腱配鮮薯蔬及洋蔥汁 **$268**
Chargrilled US Prime Beef Top Blade Steak with Assorted Vegetables & Onion Sauce

17 Nov (Tuesday)
柚子排骨配白飯 **$108**
Yuzu Pork Ribs with Steamed Rice
芝士松露忌廉汁鯛魚柳焗飯 **$138**
Baked Rice with Snapper Fillet, Cheese & Truffle Cream Sauce
野菌忌廉燒汁燴春雞 **$148**
Braised Spring Chicken in Wild Mushroom Cream Gravy
炭燒美國 Prime 牛板腱配鮮薯蔬及洋蔥汁 **$268**
Chargrilled US Prime Beef Top Blade Steak with Assorted Vegetables & Onion Sauce

18 Nov (Wednesday)
馬來娘惹咖喱雞配白飯 **$118**
Malaysian Nyonya Curry Chicken with Steamed Rice
慢烤野菌芝士豬腩卷配薯蓉及鮮時蔬 **$138**
Slow-roasted Pork Belly Roll with Wild Mushroom & Cheese
Served with Mashed Potatoes & Vegetables
香橙菠蘿鴨胸配香草天使麵 **$148**
Duck Breast with Orange & Pineapple Served with Herb Angel Hair Pasta
西京燒黑鱈魚配薯蓉及鮮時蔬 **$218**
Saikyo Miso-grilled Black Cod with Mashed Potatoes & Vegetables



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19 Nov (Thursday)

上海粗炒 **$108**
Shanghai-style Stir-fried Thick Noodles
香煎韓式豬扒配泡菜及白飯 **$118**
Pan-fried Korean-style Pork Chop with Kimchi & Steamed Rice
蟹膏味噌忌廉汁蟹肉長通粉 **$148**
Penne with Crab Meat in Crab Roe & Miso Cream Sauce
西京燒黑鱈魚配薯蓉及鮮時蔬 **$218**
Saikyo Miso-grilled Black Cod with Mashed Potatoes & Vegetables

20 Nov (Friday)

菠蘿咕嚕肉配白飯 **$118**
Sweet & Sour Pork with Pineapple & Steamed Rice
芝士三色椒鮮茄雞肉扁意粉 **$128**
Chicken Linguine with Cheese, Mixed Bell Peppers & Fresh Tomatoes
日式滑蛋鰻魚丼飯 **$148**
Japanese-style Unagi Don with Scrambled Egg
炭燒紐西蘭肉眼配鮮薯蔬及青胡椒汁 **$208**
Chargrilled NZ Ribeye Steak with Assorted Vegetables & Green Peppercorn 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"

