

Mother's Day

LUNCH

Available on May 9-10 from 12noon until 3.00pm 適用於 2026 年 5 月 9-10 日, 下午 12:00 至下午 3:00

APPETISER 頭盤

(Select One 選擇一項)

GRILLED BEEF SALAD

mixed green, watercress, sliced onion, biquinho peppers, red radish with honey mustard dressing
燒牛肉沙律, 車厘茄, 淚珠甜椒, 洋蔥, 青瓜, 蜜糖芥末醋汁

CONFIT CHICKEN WITH MESCLUN SALAD

spanish onion, chorizo, boiled quail egg, cherry tomato, basil leaf 法式油封雞腿配嫩葉沙律、紅洋蔥、辣肉腸、鵪鶉蛋、車厘茄及羅勒

CRAB CAKE (Add on 另加 +58)

coleslaw, tartar sauce 蟹餅 配他他醬 沙律菜

SOUP 湯

ROASTED CAULIFLOWER with croutons, truffle oil 烤椰菜花湯 松露油 香脆包粒

MAIN COURSE 主菜

(Select One 選擇一項)

GARLIC PRAWN PASTA

cherry tomatoes, garlic flakes, tomato sauce, chives
蒜香大蝦意粉配車厘茄、香脆蒜片及茄汁伴細香蔥

AUSTRALIAN WAGYU BEEF BURGER

brioche burger bun, bacon, caramelised onions, french fries 澳洲和牛漢堡 燴洋蔥, 煙肉, 薯條

GRILLED CAJUN PORK LOIN

roasted herb potatoes, grilled apple slice, arugula salad, red wine sauce 香烤肯軍辛辣豬里脊配香草烤薯仔、烤蘋果片及芝麻菜沙律伴紅酒汁

PAN SEARED BARRAMUNDI FILLET

broccolini, roasted cherry tomatoes, mango salsa
香煎盲鱈魚柳配嫩莖西蘭花、烤車厘茄及芒果莎莎醬

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

mashed potatoes, asparagus, crab lump, charon sauce
香烤紐西蘭牛柳 (170 克) 配薯蓉、露筍及蟹肉伴查龍醬

200 DAYS RIBEYE (220g)

grilled scallop, asparagus, mashed potato, red wine sauce
200 日穀飼肉眼扒 (220 克) 配香烤帶子、露筍及薯蓉伴紅酒汁
(Add on 另加 +\$88)

Freshly Brewed Coffee or Tea 即磨咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

DESSERT 甜品 (Add on 另加 +\$60)

PROFITEROLE

chocolate crust, vanilla ice-cream, dark chocolate sauce
雲呢拿雪糕泡芙配黑朱古力汁

CRÈME CATALAN

mix berries
法式焦糖燉蛋配雜莓

HK\$288 per person 每位

Prices are in HK\$ and subject to 10% service charge. 所有價格均以港幣計算, 並需加收 10% 服務費