

Executive Set Lunch

APPETISER 頭盤 select one (選擇一項)

DUCK CONFIT SALAD

mix green | watercress | walnut | french dressing
油封鴨 | 核桃沙拉 | 法式油醋汁

CRAB CAKE

coleslaw | tartar sauce (add supplement \$58)
蟹餅配他他醬 | 沙拉菜 (另加\$58)

TUNA TATAKI

daikon | sesame crust | ginger balsamic
輕煎吞拿魚配白蘿蔔 | 芝麻 | 薑汁黑醋

BUTTERNUT SQUASH SOUP

roasted hazelnut | chives | olive oil
胡桃南瓜忌廉湯 | 榛子 | 法蔥

BACON & ONION QUICHE

caramelised onion | arugula salad | cherry tomato
煙肉洋蔥撻

BEEF CARPACCIO

truffle mayo | capers | arugula | focaccia toast
意式生牛肉片 | 黑松露蛋黃醬

MAIN COURSE 主菜 select one (選擇一項)

FOIE GRAS & MIXED MUSHROOM PASTA

鵝肝野菌扁意粉 \$198

foie gras cubes | black truffle paste 黑松露醬

ROASTED HALF SPRING CHICKEN

香烤法國春雞 \$258

mashed potatoes | broccolini | garlic confit | rosemary jus
薯蓉 | 長柄西蘭花 | 油封蒜頭 | 迷迭香汁

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g)

烤紐西蘭肉眼扒 \$278

truffle mash potato | baby carrots | red wine sauce
黑松露薯蓉 | 小甘荀 | 紅酒汁

AUST WAGYU BEEF BURGER 澳洲和牛漢堡 \$218

brioche burger bun | caramelised onion | bacon | french fries
燴洋蔥 | 煙肉 | 薯條

PAN SEARED BARRAMUNDI FILLET

香煎海鱸魚 \$228

ratatouille | tomato anchovy sauce 法式燉菜 | 銀魚柳蕃茄汁

DUCK LEG CONFIT WITH PLUM GLACE SAUCE

法國油封鴨腿配酸梅醬汁 \$268

sautéed haricot beans | button mushroom | potatoes | garlic
法邊豆 | 白菌 | 馬鈴薯粒

COFFEE / TEA 即磨咖啡或茶

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

+\$35 Upgrade to Juices / Soft Drinks or Peroni Nastro Azzurro 0% Alcohol (Italy)

DESSERT 甜品 (Additional 另加 \$60)

CRÈME BRÛLÉE 法式焦糖燉蛋