

Executive Set Lunch

APPETISER 頭盤 select one (選擇一項)

CRISPY PARMA HAM MELON

rocket | aged balsamic sauce  
脆脆巴馬火腿配蜜瓜, 火箭菜, 黑醋汁

CREAM OF MUSHROOM SOUP

parmesan cheese | croutons  
巴馬臣芝士, 香脆包粒

POACH PRAWN VOL AU VENT

ratatouille of vegetables | frisee watercress salad  
(add supplement \$48)  
虎蝦酥盒, 法式燉菜, 西洋菜沙拉 (另加\$48)

GRILLED BEEF SALAD

mixed green | watercress | sliced onion | biquinho peppers  
cucumber | honey mustard dressing  
燒牛肉沙律, 車厘茄, 淚珠甜椒, 洋葱, 青瓜, 蜜糖芥末醋汁

COLD SMOKED SALMON

fennel | sugar snaps | dill | mesclun salad  
quinoa pops | lemon vinaigrette  
煙三文魚, 蜜糖豆, 藜麥, 田園沙拉

CRAB CAKE

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

MAIN COURSE 主菜 select one (選擇一項)

HOKKAIDO SCALLOP PASTA 北海道帶子意粉 \$198

aglio olio pepperoncini | chili 香辣大蒜橄欖油

PAN SEARED HALIBUT FILLET 香煎比目魚扒 \$228

mixed vegetables | tomato lemon salsa | yellow capsicum purée 檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

ROASTED PORK LOIN 香烤西班牙豬脊肉 \$258

roasted potatoes | apple compote | mustard jus 香草燒薯, 蘋果茸, 芥末籽汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g) 烤紐西蘭牛柳 \$278

pan seared foie gras | potato purée | mushroom duxelle | red wine sauce 鵝肝, 薯蓉, 野菌醬, 紅酒汁

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

DESSERT 甜品 (Additional 另加 \$60)

STRAWBERRY MOUSSE DAMES with jelly 士多啤梨慕絲

BUY ONE - GET ONE FREE DRINK 精選飲品優惠買一送一

Prosecco | House Wine | Beer | Cocktail | Mocktail | Soft Drinks

氣泡酒 特選紅酒白酒 啤酒 雞尾酒 無酒精雞尾酒 汽水