

## 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

#### CRAB CAKE

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

#### 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)

#### CREAM OF MUSHROOM SOUP

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

#### 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 | 洋蔥 | 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

### MAIN COURSE 主菜 select one (選擇一項)

#### HOKKAIDO SCALLOP PASTA \$198

aglio olio pepperoncini | chili  
北海道帶子意粉 香辣大蒜橄欖油

#### ROASTED PORK LOIN \$258

roasted potatoes | cherry tomatoes | apple compote | mustard jus  
香烤西班牙豬脊肉 香草燒薯 | 車厘茄 | 蘋果茸 | 芥末籽汁

#### 170g GRILLED NZ BEEF TENDERLOIN \$278

pan seared foie gras | potato purée  
mushroom duxelles | red wine sauce  
烤紐西蘭牛柳 鵝肝 | 薯蓉 | 野菌醬 | 紅酒汁

#### AUSTRALIA WAGYU BEEF BURGER \$218

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

#### PAN SEARED HALIBUT FILLET \$228

mixed vegetables | tomato lemon salsa | yellow capsicum purée  
香煎比目魚扒 檸檬蕃茄沙沙 | 烤蔬菜 | 黃波椒汁

#### DUCK LEG CONFIT W/ PLUM GLACE SAUCE \$268

sautéed haricot beans | button mushroom | potatoes | garlic  
法國油封鴨腿配酸梅醬汁  
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)

STRAWBERRY MOUSSE DAMES with jelly 士多啤梨慕絲