

Executive Set Lunch

APPETISER 頭盤 select one (選擇一項)

ROAST CHERRY TOMATO & MOZZARELLA SALAD

arugula | roasted pinenuts | balsamic glaze
焗櫻桃茄水牛芝士沙律 | 火箭菜 | 松子仁 | 黑醋醬

CRAB CAKE

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

GRILLED PRAWN SALAD

mango chutney | cherry tomato | onion | mix green
烤虎蝦 | 芒果醬 | 車厘茄 | 洋蔥 | 田園沙拉

POTATO LEEK SOUP

rosemary croutons
大蒜薯蓉湯 | 迷迭香脆包粒

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

FOIE GRAS MOUSSE WITH PISTACIO

brioche toast | balsamic fig jam | mesclun salad
orange vinaigrette gel
鵝肝慕絲 | 黑醋無花果醬 | 奶油多士 | 香橙油醋汁

MAIN COURSE 主菜 select one (選擇一項)

LINGUINI PASTA CARBONARA \$198

pancetta | black pepper | parmesan cheese
卡邦尼扁意粉 | 意式煙肉 | 巴馬臣芝士

PAN SEARED CHICKEN SUPREME \$258

broccolini | herb roasted potatoes | honey-garlic demi glaze
香煎法式雞胸 | 長柄西蘭花 | 香草新薯 | 香蒜蜜糖燒汁

220g GRILLED NZ GRAIN FED RIBEYE \$278

asparagus | baby carrot | potato puree | chimichurri butter
烤紐西蘭肉眼扒 | 蘆筍 | 小甘荀 | 薯蓉 | 香草牛油

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 SALMON FILLET \$228

sauteed brussel sprout | sundried tomato | gremolata
香煎三文魚扒 | 小椰菜 | 油浸蕃茄乾 | 香草麵包糠

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)

TIRAMISU 提拉米蘇