

Executive Set Lunch 行政套餐

APPETISER 頭盤

select one (選擇一項)

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

CRAB CAKE *Add supplement 另加 +\$58*

coleslaw | tartar sauce
蟹餅配他他醬 | 沙拉菜

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

AUSTRALIAN WAGYU BEEF BURGER

澳洲和牛漢堡 \$218

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

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

PAN SEARED BARRAMUNDI FILLET

香煎海鱸魚 \$228

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

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 | 小甘菊 | 紅酒汁

DUCK LEG CONFIT IN PLUM GLACE SAUCE

法國油封鴨腿配酸梅醬汁 \$268

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

KIWAMI WAGYU SIRLOIN MB9+ (170g) 澳洲頂級 MB9+ 和牛西冷 (170 克) \$488

served with french fries and your choice of sauce 配薯條 | 自選醬汁一款

COFFEE / TEA 即磨咖啡或茶

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

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

升級至果汁、汽水或意大利 Peroni Nastro Azzurro 0% 無酒精啤酒

DESSERT 甜品

(Additional 另加 \$60)

CRÈME CATALANA 加泰羅尼亞焦糖布丁