

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

CRAB CAKE

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

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

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)

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

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

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

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

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

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