

Executive Set Lunch 行政套餐

APPETISER 頭盤

select one (選擇一項)

SLOW COOKED CAJUN CHICKEN SALAD

romaine lettuce | cucumber | pickle beetroot
cherry tomato | caesar dressing
慢煮香辣雞沙律 | 羅馬生菜 | 紅菜頭 | 凱撒沙律醬

CRAB CAKE *Add supplement 另加 +\$58*

coleslaw | tartar sauce
蟹餅配他他醬 | 沙拉菜

ROASTED CAULIFLOWER SOUP

truffle oil | crouton
烤椰菜花湯 | 松露油 | 香脆包粒

GRILLED BEEF SALAD

mixed green | watercress | sliced onion | biquinho
peppers | red radish | 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

MAIN COURSE 主菜

select one (選擇一項)

GARLIC PRAWN PASTA \$198

cherry tomatoes | garlic flakes | tomato sauce | chives
香蒜大蝦意粉 | 櫻桃茄 | 羅勒蕃茄汁

PAN SEARED BARRAMUNDI FILLET \$228

broccolini | roasted cherry tomatoes | mango salsa
香煎海曹魚 | 長柄西蘭花 | 薯蓉 | 芒果沙沙

DUCK LEG CONFIT IN PLUM GLACE SAUCE \$268

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

AUSTRALIAN WAGYU BEEF BURGER \$218

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

GRILLED CAJUN PORK LOIN \$258

roasted herb potatoes | grilled apple slice | arugula salad
red wine sauce 香辣豬脊肉 | 香草燒薯 | 燒蘋果 | 火箭菜沙律 | 紅酒汁

NEW ZEALAND BEEF TENDERLOIN 170g \$278

mashed potatoes | asparagus | crab lump | choron sauce
170 克 烤紐西蘭牛柳 | 蟹肉 | 蘆荀 | 薯蓉 | 香草蕃茄蛋黃汁

170g KIWAMI WAGYU SIRLOIN MB9+ served with french fries and your choice of sauce \$488

170 克 M9 和牛西冷扒 | 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