

Weekend Set Lunch 假日午市套餐



Daily Bread Roll
是日餐包

Daily Soup/ Fresh Garden Salad
是日餐湯 / 田園沙律

Main Course 主菜

Grilled Australian Angus Ribeye with Cafe de Paris Butter with Fries
烤澳洲安格斯肉眼配香草牛油及薯條 🍷
\$238

Pan-seared Black Angus Picanha Steak with Red Wine Jus and Fries
香煎黑安格斯牛蓋扒配紅酒汁及薯條
\$208

Grilled Kurobuta Pork Rack with Charcutière Sauce
烤極黑豬鞍扒配法式酸黃瓜肉汁
\$218

Steamed Seabass with Lemon Confit Vinaigrette
法式糖漬檸檬油醋蒸鱸魚柳
\$198

Yellow Chicken Chasseur
獵人黃油雞 🍷
\$198

Duck Duo with Braised Lentil (Confit, Breast)
油封鴨腿及香煎鴨胸配燴蘭度豆
\$198

Chestnut & Forest Mushroom Risotto
森林雜菌栗子意大利飯 🍷
\$168

Lobster Fettuccine in Mornay Sauce
芝士龍蝦寬條麵
\$258

Additional

Assorted Fruit Bowl
什錦水果
\$20

Coffee, tea, soft drink or juice (by cup / glass)
咖啡、茶、汽水或果汁 (一杯)
\$18

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Main Course 主菜

Grilled Australian Angus Ribeye with Anchovy Bearnaise Sauce and Fries
烤澳洲安格斯肉眼配地中海鯷魚賓尼士醬及薯條 🍷
\$238

Grilled Australian Striploin with Creamy Peppercorn Sauce and Fries
烤澳洲西冷牛扒配胡椒忌廉汁及薯條
\$238

Grilled Kurobuta Pork Rack with Mulled Wine Jus
烤極黑豬鞍扒配香料紅酒肉汁
\$218

Torched Hollandaise Halibut Fillet with Champagne Sauce
炙烤荷蘭醬比目魚配香檳牛油汁
\$198

Black Truffle Butter Roasted Half Yellow Chicken
黑松露牛油烤黃油雞半隻 🍷
\$198

Braised Lamb Shank Bourguignon, Creamy Polenta
紅酒燴羊膝配玉米蓉
\$198

Puttanesca Spaghetti (Anchovy, Tomato, Capers, Black Olive, Chilli, Garlic)
煙花女意大利粉 (鯷魚、番茄、酸豆、黑橄欖、辣椒、蒜頭)
\$168

Lobster Paella
西班牙龍蝦海鮮飯
\$258

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咖啡、茶、汽水或果汁 (一杯)
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Grilled Australian Angus Ribeye with Diane Sauce and Fries
烤澳洲安格斯肉眼配黛安汁及薯條 🍷
\$238

Braised Beef Short Ribs Bourguignon with Fettuccine
紅酒燴牛肋排配寬條麵
\$238

Grilled Spanish Pork Collar with Thyme Jus
烤西班牙黑豚豬扒配百里香汁
\$218

Applewood-Smoked Grilled Salmon with Lemon Capers Velouté
燒蘋果木煙燻三文魚配檸檬酸豆絲絨白汁
\$198

Lemon Smoked Roasted Yellow Chicken
檸檬煙燻黃油雞
\$198

Braised Lamb Shoulder with Rosemary, Creamy Polenta
迷迭香燴羊肩肉配玉米蓉
\$198

Roasted Camembert Cheese & Beet Risotto
香烤卡芒貝爾芝士紅菜頭意大利飯
\$168

Mediterranean Stew Lobster & Seafood
地中海龍蝦燴海鮮
\$258

Additional

Assorted Fruit Bowl
什錦水果
\$20

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咖啡、茶、汽水或果汁 (一杯)
\$18