

WEEKDAY SET LUNCH

MONDAY-FRIDAY | 2-COURSES \$298 (STARTER & MAIN / MAIN & DESSERT)
3-COURSES \$358 (STARTER, MAIN & DESSERT)

STARTER 前菜

Risotto of Edamame | smoked lardons & snow pea tendrils (v by request)
枝豆意大利飯、煙肉、荷蘭豆苗

Seared Tuna | tomato consommé, green beans & Kabu
吞拿魚 | 番茄清湯、青豆、蕪菁

Butter Poached Calamari | black garlic aioli & pickled cucumber
牛油汁煮魷魚 | 墨魚汁蛋黃醬，醃青瓜

Beef Tartare | malted onions & nori cracker (*supplement +30*)
生和牛肉他他、麥芽洋蔥、紫菜脆片

MAIN 主菜

Potato Gnocchi | asparagus & wild mushrooms (v)
薯仔丸子 | 蘆筍，野菌

Roasted Chicken Breast | spinach & potato terrine
雞胸 | 菠菜，千層馬鈴薯塊

Rangers Valley Flank Steak | grilled leeks, cauliflower (*supplement +50*)
牛側腹肉牛扒、韭菜、椰菜花

Roasted Hamachi | dashi, celtuce & charred courgette
油甘魚 | 高湯，萵筍，焦香櫛瓜

SIDES 配菜
(+80 EACH)

Triple Cooked Chips | 三炸薯條

Witlof Salad | lettuce, blue cheese & walnut 菊苣沙律、生菜、藍芝士、核桃

Broccolini & Brussel Sprouts | lemon & karasumi
西蘭花苗、球芽甘藍、檸檬、榛子、烏魚子

DESSERT 甜品

Banana Tiramisu
香蕉意大利芝士蛋糕

Classic Brûlée | *Rhubarb & Orange*
焦糖燉蛋、大黃、香橙

Two Cheese | *Trolley selection*
自選兩款芝士

Add more **Cheese** + 50 each variety

DRINKS 飲料

Coffee Tea (+40)
咖啡或茶(+40)

TEA

Traditional European Teas

English Breakfast, Earl Green, Orange Root Ceylon

Chinese Tea

Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

Fruit & Herbal Teas

*Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water,
Peppermint, Chamomile, Lemongrass & Ginger*

COFFEE

Espresso

Americano, Double Espresso

Cappuccino, Macchiato

Flat White, Latte

Hot Chocolate, Mocha

Iced + 5 Soy Milk + 5