

HOLIDAY SET LUNCH

90 minutes dining time | 90分鐘用餐時間

Sharing Starters and Choice of main Course | \$348 per person | 3 款共享前菜及主菜\$348

Add-on coffee and dessert (+100) | 另加\$100 可享咖啡、茶及甜品

SHARING STARTERS

前菜共享

Homemade Focaccia | *rosemary & cherry tomatoes*

自製意式香草麵包 | 迷迭香、車厘茄

Caprese Salad | *tomatoes, basil, cheese curd*

卡布里沙拉 | 番茄、羅勒、芝士凝乳

Daily Soup | 是日餐湯

MAIN COURSE

主菜

CHOICE OF

任選其一

Seared Seabass | *razor clams, smoked cabbage, white asparagus,*

confit lemon & smoked clam bisque

煎封海鱸魚 | 蜆子、煙燻高麗菜、白蘆筍、油封檸檬、煙蜆海鮮濃湯

Basil Gnocchi | *tomato sauce, mozzarella, Parmesan, garlic chip*

羅勒薯仔丸子 | 番茄醬、水牛芝士、巴馬臣芝士、蒜片

Wagyu Flank Steak | *baby king oyster mushroom, maitake*

mushroom, hen's egg, kale, Madeira mushroom jus (supplement +80)

側腹和牛牛排 | 有機迷你杏鮑菇、舞茸、雞蛋、羽衣甘藍、馬德拉菇汁 (額外 +80)

'Shrimp On The Barbie' | *King prawn linguine, tomatoes, chervil & lobster bisque. (supplement +60)*

烤大蝦 | 大蝦扁意粉、番茄、香葉芹、龍蝦濃湯 (額外 +60)

ADD-ON COFFEE & DESSERT (+100)

另加\$100 可享咖啡、
茶及甜品

Tiramisu | *mascarpone, lady finger*

意大利芝士蛋糕 | 意大利軟芝士、手指餅乾

Coffee or Tea

咖啡、茶

HOLIDAY MENU

節日單點菜單

Minimum one main course per person | 每人最低消費一個主菜

Bread Basket | *sourdough, foccicia, house smoked butter* 120
麵包籃 | 自家製酸種麵包、意式香草麵包、煙燻牛油

STARTERS 前菜

Oysters

natural with fresh lemon, apple & raspberry mignonette dressing (3 pieces) 210
新鮮生蠔 | 檸檬、蘋果、紅桑子木犀草醬 (3隻)

Burrata

cherry vine tomatoes, baby gem, baked tomatoes vinaigrette, tomato cracker 190
意大利布拉塔芝士 | 車厘茄、迷你羅馬生菜、烤焗番茄香醋醬、番茄薄脆

Ocean Trout Ceviche

burnt cucumber & radish salad, horseradish, mascarpone, dill 230
檸汁醃海鱒魚 | 燒青瓜蘿蔔沙律、辣根、意大利軟芝士、莖蘿

Porcini Velouté

grilled baby king oyster mushrooms, egg yolk jam, pickle onion & Parmesan 180
牛肝菌濃湯 | 烤迷你杏鮑菇、蛋黃醬、醃洋蔥、巴馬臣芝士

SIDE DISH 配菜

per dish 每款 (+80)

Triple Cooked Fat Chips | *served with lemon mayo*
三炸厚切薯條 | 配自家製檸檬蛋黃醬

Sautéed Baby Spinach | *confit shallot & garlic crumble*
炒菠菜苗 | 油蔥、蒜蓉

Heirloom Carrots | *burnt butter, orange glaze & sage*
傳統蘿蔔 | 焦香牛油、橙釉、鼠尾草

HOLIDAY MENU

節日單點菜單

Minimum one main course per person | 每人最低消費一個主菜

MAIN COURSE 主菜

Steak Frites Short Rib

Wagyu boneless grade 7 short rib, hand cut chips & salad 380

牛扒配薯條 | 和牛牛肋條 (油花等級標準 7+)、手切薯條、沙律

Grain-fed Full Blood Wagyu Steak

2GR Premium Full Blood Wagyu Sirloin Marble Score 7+. Smoked brisket & potato terrine, burnt onion ash, heirloom carrots, chives & bone marrow jus 550

穀飼純種純血統和牛牛扒 | 2GR頂級純血統西冷和牛 (油花等級標準7+)、煙燻和牛、薯仔、焦香洋蔥、傳統蘿蔔、細香蔥、骨髓汁

Australia Queensland's F1 Wagyu Cattle Herd

2GR uses the finest Wagyu for their full blood herds held in the family over 100 years. Grain-fed and tender beef with rich marbling.

昆士蘭F1純血統西冷和牛

2GR 有超過100年飼養經驗, 出產穀飼優質雪花紋牛肉、肉質鮮美嫩滑

Australian Wagyu Beef Burger

190g beef patty, bleu D'auvergne, homemade brioche, fries 238

和牛漢堡 | 190克牛肉漢堡、法國藍紋芝士、薯條

'Shrimp On The Barbie'

King prawn linguine, tomatoes, chervil, lobster bisque 285

烤大蝦 | 大蝦扁意粉、番茄、香葉芹、龍蝦濃湯

Kinmedai (Golden-Eye Snapper)

Grilled baby gem, anchovy, garlic croutons, charred sweetcorn, chorizo stew 310

金目鯛 | 烤迷你羅馬生菜、鯷魚、香蒜麵包粒、燒粟米、西班牙辣肉腸燉菜

Baked Tomato Risotto

Dried cherry tomatoes, mozzarella, basil oil & garlic chips 270

烤番茄意大利飯 | 車厘茄乾、水牛芝士、羅勒油、蒜片

DESSERT 甜品

Basque Cheesecake 90

巴斯克焦香芝士蛋糕

Mango & Passionfruit Mousse Cake 98

芒果熱情果慕斯蛋糕

Raspberry & Yoghurt Layer Cake 108

覆盆子乳酪夾心蛋糕

76% Dark Chocolate Cake 108

76% 濃郁黑朱古力蛋糕

Homemade Scone Set with Coffee or Tea

clotted cream, strawberry jam 145

自家製英式鬆餅連咖啡或茶 | 英式忌廉、士多啤梨醬

Three Cheese

Thyme crispbreads, sourdough crackers, saffron pear chutney & truffled honey 220

三款芝士自選三款芝士 | 百里香脆餅、酸種麵包脆餅、番紅花梨酸辣醬、松露蜂糖