

午市精選套餐

(上午11:30 – 下午2:30)

\$178

套餐包括一款當日主食及葡萄酒 (蒙德卡阿連特茹白葡萄酒2021, 卡度莎酒莊皮涅羅紅葡萄酒2020)、汽水、咖啡或茶一杯,並可以優惠價享用推介招牌甜品。

廚師精選

烤羊排

牛油薯蓉、迷迭香、薄荷汁

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

甜品

\$28

可自選蛋糕或甜點 (一件) 或 時令鮮果

WEEKDAY EXPRESS LUNCH

(11:30 AM – 2:30 PM)

\$178

Each set includes today's main dish and one glass of selected house wine (White Wine Monte da Cal Regional Alentejano 2021, Red Wine Cartuxa Monte de Pinheiros Regional Alentejano 2020), soft drink, coffee or tea. You can also enjoy our recommended signature dessert at special supplement price.

CHEF'S SPECIAL

Grilled lamb chop
Butter whipped mashed potato, ratatouille, rosemary jus

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

午市精選套餐

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廚師精選

意式海鮮雲吞

蟹肉、海鮮醬

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

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CHEF'S SPECIAL

Seafood tortelletti
Crab meat, crustacean sauce

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

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Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

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廚師精選

意式切片牛柳

車厘茄、火箭菜、巴馬臣芝士、意大利油醋汁

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

星期三

香辣海鮮扁意粉

大蝦、青口、魷魚、番茄醬、辣椒碎

星期四

香煎挪威三文魚

青蘆筍、檸檬醃漬車厘茄、歐洲蘿蔔醬、羅勒油

星期五

香烤春雞

胡椒蜜餞、迷迭香薯仔、烤雞汁

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CHEF'S SPECIAL

Beef tagliata
Cherry tomato, arugula, parmesan, balsamic dressing

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
Green asparagus, lemon marinated cherry tomato,
parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

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廚師精選

香煎海鱸魚

意瓜雜菜卷、酥炸雅枝竹、南瓜醬

每天

美國牛扒

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

星期一

香煎加拿大豬扒

忌廉菠菜、烤薯仔、紅蔥黑醋醬

星期二

英式龍蝦包

法式牛油麵包、水煮波士頓龍蝦、辣味蛋黃醬、西芹

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CHEF'S SPECIAL

Pan-fried seabass fillet
Zucchini roll, crispy artichoke, pumpkin crème

DAILY

USDA beef hanger steak
Herb butter, black pepper sauce, house salad,
French fries or butter whipped mashed potato

MONDAY

Grilled Canadian pork chop
Creamed spinach, roasted baby potato, shallot balsamic jam

TUESDAY

New England lobster roll
Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY

Seafood Linguine
Prawn, mussel, squid, tomato sauce, chili

THURSDAY

Pan-fried Norwegian salmon
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parsnip purée, basil oil

FRIDAY

Roasted spring chicken
Pepper compote, rosemary potato, chicken jus

DESSERT

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