

午市精選套餐

(上午11:30 – 下午2:30)

\$178

每份套餐包括是日主廚沙律或自製酸種麵包、一款主菜及一杯精選餐酒(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。你亦可以優惠價享用我們推介的招牌甜品。

廚師精選

烤羊排

牛油薯蓉、時令蔬菜、迷迭香汁

每天

美國谷飼牛扒

香草牛油、黑椒汁、炸薯條或牛油薯蓉

星期一

香料炸雞椰漿飯

非籠養雞蛋、青瓜、花生、炸銀魚柳、參巴醬

星期二

四香粉烤加拿大豬扒

茴香蓉、香橙茴香沙律、香烤薯仔

星期三

芝士大蝦意粉

混合意粉、法式龍蝦濃湯、檸檬、意大利軟芝士

星期四

香煎三文魚

藜麥沙律、牛油果、油封乾蔥、杏仁、番茜、檸檬、車厘茄

星期五

香烤豬肉撈檬

烤豬五花肉、鮮蝦春卷、新鮮香草

甜品

\$28 可自選蛋糕或甜點 (一件) 或 時令鮮果 或

\$48 咖啡新地 雲呢拿雪糕、特濃咖啡、鮮忌廉

WEEKDAY EXPRESS LUNCH

(11:30 AM – 2:30 PM)

\$ 178

Each set includes today's Chef's salad or House sourdough bread, one 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, seasonal vegetable, rosemary jus

DAILY

USDA beef hanger steak

Herb butter, black pepper sauce, French fries or
butter whipped mashed potato

MONDAY

Nasi Lemak

Coconut fragrant rice, fried chicken with spice, sambal, cage-free egg,
cucumber, peanut, fried anchovies

TUESDAY

Four spice grilled Canadian pork chop

Fennel purée, orange fennel salad, broken potato

WEDNESDAY

'Mista corta' with prawns

Mixed short pasta, lobster bisque, lemon, mascarpone

THURSDAY

Pan-fried salmon

Quinoa salad, avocado, confit shallot, almond, parsley, lemon,
cherry tomato

FRIDAY

Vietnamese tossed vermicelli

Grilled pork belly, prawn spring rolls, fresh herbs,
Vietnamese dressing, served warm

DESSERT

\$28 Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

\$48 Coffee sundae Vanilla ice cream, espresso, whipped double cream

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廚師精選

香烤春雞

胡椒蜜餞、迷迭香薯仔、西蘭花苗、烤雞汁

每天

美國谷飼牛扒

香草牛油、黑椒汁、炸薯條或牛油薯蓉

星期一

香料炸雞椰漿飯

非籠養雞蛋、青瓜、花生、炸銀魚柳、參巴醬

星期二

四香粉烤加拿大豬扒

茴香蓉、香橙茴香沙律、香烤薯仔

星期三

芝士大蝦意粉

混合意粉、法式龍蝦濃湯、檸檬、意大利軟芝士

星期四

香煎三文魚

藜麥沙律、牛油果、油封乾蔥、杏仁、番茜、檸檬、車厘茄

星期五

香烤豬肉撈檬

烤豬五花肉、鮮蝦春卷、新鮮香草

甜品

\$28 可自選蛋糕或甜點 (一件) 或 時令鮮果

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CHEF'S
SPECIAL

Roasted spring chicken
Pepper compote, rosemary potato, broccolini, chicken jus

DAILY

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

MONDAY

Nasi Lemak
Coconut fragrant rice, fried chicken with spice, sambal, cage-free egg,
cucumber, peanut, fried anchovies

TUESDAY

Four spice grilled Canadian pork chop
Fennel purée, orange fennel salad, broken potato

WEDNESDAY

'Mista corta' with prawns
Mixed short pasta, lobster bisque, lemon, mascarpone

THURSDAY

Pan-fried salmon
Quinoa salad, avocado, confit shallot, almond, parsley, lemon,
cherry tomato

FRIDAY

Vietnamese tossed vermicelli
Grilled pork belly, prawn spring rolls, fresh herbs,
Vietnamese dressing, served warm

DESSERT

\$28 Selection of cakes or pastries from our bakery (one piece) *or* Seasonal fruit

\$48 Coffee sundae Vanilla ice cream, espresso, whipped double cream

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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、香炸薯仔

每天

美國谷飼牛扒

香草牛油、黑椒汁、炸薯條或牛油薯蓉

星期一

香料炸雞椰漿飯

非籠養雞蛋、青瓜、花生、炸銀魚柳、參巴醬

星期二

四香粉烤加拿大豬扒

茴香蓉、香橙茴香沙律、香烤薯仔

星期三

芝士大蝦意粉

混合意粉、法式龍蝦濃湯、檸檬、意大利軟芝士

星期四

香煎三文魚

藜麥沙律、牛油果、油封乾蔥、杏仁、番茜、檸檬、車厘茄

星期五

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烤豬五花肉、鮮蝦春卷、新鮮香草

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CHEF'S
SPECIAL

Beef tagliata

Cherry tomato, arugula, parmesan, balsamic dressing, broken potato

DAILY

USDA beef hanger steak

Herb butter, black pepper sauce, French fries or
butter whipped mashed potato

MONDAY

Nasi Lemak

Coconut fragrant rice, fried chicken with spice, sambal, cage-free egg,
cucumber, peanut, fried anchovies

TUESDAY

Four spice grilled Canadian pork chop

Fennel purée, orange fennel salad, broken potato

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Mixed short pasta, lobster bisque, lemon, mascarpone

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Quinoa salad, avocado, confit shallot, almond, parsley, lemon,
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Vietnamese tossed vermicelli

Grilled pork belly, prawn spring rolls, fresh herbs,
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廚師精選

香煎海鱸魚

普羅旺斯雜燴、酥炸雅枝竹、南瓜醬

每天

美國谷飼牛扒

香草牛油、黑椒汁、炸薯條或牛油薯蓉

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非籠養雞蛋、青瓜、花生、炸銀魚柳、參巴醬

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CHEF'S
SPECIAL

Pan-fried seabass fillet
Ratatouille, crispy artichoke, pumpkin crème

DAILY

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

MONDAY

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