

SET LUNCH

STARTER

煙肉椰菜花湯

CREAMY CAULIFLOWER SOUP
WITH BACON BITS

/OR/

牛油果葡萄乾藜麥沙律

AVOCADO, QUINOA, RAISIN SALAD

MAIN

燉意式香腸香菇蝴蝶粉

FARFALLE W. PARMESAN CHEESE,
SAUSAGE & SHINTAKE RAGU

/OR/

香煎鱸魚柳 配 烤波椒汁、露筍、薯蓉 \$198

PAN SEARED SEABASS FILLET WITH
ROASTED BELL PEPPER SAUCE,
ASPARAGUS, MASHED POTATO

/OR/

牛腹扒(180G) 配 薯條

PRIME BEEF HANGER STEAK
PORT WINE REDUCTION SAUCE
WITH FRENCH FRIES & MIXED SALAD

ADD DESSERT

一球雪糕(朱古力, 草莓, 雲尼拿) +\$30

ICE CREAM SCOOP
VANILLA, CHOCOLATE, STRAWBERRY

/OR/

朱古力焦糖燉蛋

CHOCOLATE CREME BRULEE +\$58

FROM \$158

DRINKS

茶或招牌咖啡

(牛奶咖啡+\$20)

TEA OR REGULAR COFFEE

(LATTE, CAPUCCINO +20)

almond milk / full milk available

招牌酒

HOUSE WINE

RED

WHITE

ROSÉ

阿佩羅氣泡雞尾酒

GARDEN SPRITZ

+\$40

“NORDAQ” UNLIMITED
STILL or SPARKLING

+\$20 per head

檸檬或青檸蘇打水

LEMON SQUASH

/OR/

LIME SODA

+\$20