## Set Menu 会餐 9 July - 15 July 2025

## Appetisers or Soups \_\_\_\_\_\_\_ 頭盤或湯

Please select one of the following 請選擇以下一款:

Seared Tuna and Avocado Salad with Yuzu Dressing 吞拿魚牛油果沙律配柚子汁

Teriyaki Chicken Salad with Sweet Potato and Soft Boiled Egg 照燒雞肉沙律配甜薯及半熟蛋

## Main Courses **E**

Please select one of the following 請選擇以下一款:

Grilled U.S. Beef Hanging Tender with Sweet Corn, Dauphinoise Potatoes and Port Wine Sauce 烤美國封門柳 配粟米、忌廉焗薯及砵酒汁

Roasted Herb Crust Lamb Rump with Cauliflower, Mashed Potatoes and Garlic Sauce 香草焗羊冧配椰菜花、薯蓉及蒜蓉汁

Stir-fried King Prawns with Glass Noodles in Clay Pot served with Vegetables 大蝦粉絲煲伴時蔬

Served with Freshly Brewed Coffee or Fine Tea 香濃咖啡或茗茶

Upgrade to 升級至	
Speciality Coffee 特選咖啡	5
Iced Red Bean 紅豆冰	20
Fresh Lime Soda 青檸梳打	20
House Red, White or Beer 紅酒、白酒或啤酒	40

Cream of Leek and Potato with Vienna Sausage 大蒜薯仔忌廉湯配維也納腸

Chinese Soup of the Day 中式老火湯

<sup>378</sup> Jumbo Scallop Risotto with Green Peas and Cheese Chips 珍寶帶子意大利飯配青豆及芝士脆片

Simmered Chicken with Ginger and Scallions served with Steamed Rice 238 薑蔥霸王雞伴香苗

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 Desserts
 特色甜品
 Add 另加 20

 Please select one of the following 請選擇以下一款:

 Lemon Meringue Tart

 檸檬馬令撻

 Mango Cream Cake

 芒果忌廉蛋糕

 Tiramisu

 意大利芝士餅

 Sweet Soup of the Day

 是日糖水

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