



Set Lunch Menu

Appetizers or Soup

日本甜蝦

青木瓜沙律 • 花生

Japanese Sweet Shrimp

som tum salad • peanuts

脆炸田螺肉丸子

香蒜沙巴翁 • 田園蔬菜

Deep-fried Snail Bonbon with Parsley

garlic sabayon • garden greens

忌廉番茄湯

意式番茄烤麵包

Tomato Cream Soup

tomato bruschetta

Main Courses

烤黃油雞卷配香濃雞汁

番薯天婦羅 • 雞皮粉

芝麻嫩菠菜 • 黑舞茸菇

Roasted Yellow Chicken Roulade with Chicken Jus

sweet potato tempura • chicken skin powder

baby spinach with sesame seed • black maitake mushroom

榛子烤鰻魚柳配清酒泡沫

茄子蓉 • 半乾番茄 • 粟米芯

Hazelnut Crusted Pomfret Fillet with Sake Foam

eggplant puree • semi-dried tomatoes • baby corns

西蘭花餛飩伴馬斯卡邦芝士

菠菜忌廉 • 時令蔬菜

Broccoli Tortellini with Mascarpone Cheese

spinach cream • seasonal vegetables

Desserts

柑橘果凍伴橘子雪葩

Citrus Terrine with Tangerine Sorbet

法式千層酥伴咖啡雪糕

Napolitaine Mille Feuille with Coffee Ice Cream

2-course \$ 328

3-course \$ 358

Wine Recommendations by Glass / Bottle

	Glass	Bottle (750ml)
Domaine des Anges Chablis 1er Cru Fourchaume, France 2023	\$ 115	\$ 510
Brunello di Montalcino DOCG "Pomona" Villa Poggio Salvi, Italy 2019	\$ 125	\$ 545

If You Have Any Food Allergies Please Inform Our Staff

“如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡”