



STARTER

Carrot Soup 鮮胡蘿蔔薯蓉湯

MAIN

(A)	<i>講選一款 Please Select One</i> Braised Angus Beef Brisket and Roasted New Potato with Seasonal Vegetable and Served with Herbs BBQ Sauce 燴安格斯牛腩伴烤新薯及時菜配香草 BBQ 汁	\$118
(B)	Angle Hair with Mixed Mushroom in Homemade Black Truffle Cream Sauce 磨菇天使麵伴配自家製黑松露忌廉汁	\$98
(C)	Angel Hair with King Prawn and Garlic Served with the Herbs and Tomato Sauce 蒜茸大蝦香草番茄配天使麵	\$108
(D)	Pan-Seared Salmon Steak with Seasonal Vegetable and Served with White Wine, Dill and Butter Sauce 香煎三文魚扒伴時菜配白酒刁草牛油汁	\$108
(E)	Vietnamese Lemongrass Chicken French Bread 越式香茅雞肉法包	\$98
(F)	Pastrami with Garden Salad Served with Yuzu Dressing 黑椒牛肉伴田園沙律配柚子沙律醬汁	\$98

珍惜食物,如有需要減少份量,請於落單時揚聲

Love our earth! Small potion could be offered, please tell us in advance

DESSERTS & DRINKS -

Dessert of the Day 是日甜品	
Creme Brulee 法式焦糖燉蛋	
Red Bean Ice 紅豆冰	
Freshly Brewed Coffee or Gourmet Tea 即磨咖啡 或 特色花茶	
Cappuccino or Latte 泡沫咖啡 或 牛奶咖啡	+\$18
Orange Juice or Apple Juice 橙汁 或 蘋果汁	

For further information or to make a booking



