

LUNCH MENU

STARTER

Comprador Soup 金必多雞絲火腿絲忌廉湯

MAIN

請選一款 *Please Select One*

- | | | |
|-----|---|-------|
| (A) | Roasted New Zealand Rib-Eye Steak served with Seasonal Vegetable in Porcini Mushroom Sauce
燒紐西蘭肉眼牛扒配牛肝菌紅酒燒汁 | \$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) | Risotto with Smoked Salmon, Roasted Lady Finger with Creamy Cheese Sauce
意大利飯伴煙三文魚及烤秋葵配芝士忌廉汁 | \$108 |
| (D) | Roasted Mackerel served with Seasonal Vegetable and Lemon Butter Sauce
燒鯖魚柳伴時菜配檸檬牛油汁 | \$118 |
| (E) | Tuna Fish Sandwich with Tomato, Lettuce, Fried Onion and Cream Cheese in Thousand Island Dressing
吞拿魚三文治配鮮番茄·生菜·炒洋蔥及忌廉芝士配千島醬 | \$98 |
| (F) | Mozzarella Cheese with Fresh Tomato and Garden Salad with Herbs Vinaigrette
水牛芝士伴鮮番茄田園沙律配香草油醋汁 | \$98 |

DESSERTS & DRINKS

- | | |
|--|-------|
| Dessert of the Day 是日甜品 | +\$19 |
| Creme Brulee 法式焦糖燉蛋 | +\$18 |
| Red Bean Ice 紅豆冰 | +\$16 |
| Freshly Brewed Coffee or Gourmet Tea 即磨咖啡 或 特色花茶 | +\$16 |
| Cappuccino or Latte 泡沫咖啡 或 牛奶咖啡 | +\$18 |
| Orange Juice or Apple Juice 橙汁 或 蘋果汁 | +\$14 |

For further information or to make a booking

