

CHEF'S CUTS

Set Lunch Menu

APPETIZER

GREEN APPLE & SHRIMP BRUSCHETTA

蘋果及蝦多士

or

SOUP OF THE DAY

with Toasted Bread

廚師精選餐湯配麵包

MAINS

HEALTHY AVOCADO CHICKEN SALAD 🥑 128

Orange & Ginger Dressing

雞肉牛油果雜菜沙律

HAWAIIAN COCA Spanish Style Flatbread 148

Pineapple, Ham, Bacon, Arugula

菠蘿、火腿、煙肉、火箭菜薄餅

MIXED MUSHROOM RISOTTO 🍄 148

Semi Dried Tomatoes, Asparagus, Truffle Sauce

雜菌意大利飯配松露汁

DUCK CONFIT RAVIOLI 168

Mushroom, Cream Sauce

油封鴨肉意大利雲吞配忌廉汁

SPAGHETTI ALLE VONGOLE 🍷 168

Clam, Chilli, Garlic, Parsley, White Wine

香辣蜆肉意粉

DRY AGED US PORK LOIN 188

Sautéed Potatoes, Asparagus, Tomato, Chimichurri

美國熟成豬柳配薯仔、露筍、蕃茄及青醬

SEARED BARRAMUNDI 198

Papaya Salsa, Roasted Potatoes, Pumpkin, Bell Pepper

香煎盲曹魚柳配木瓜莎莎、燒薯仔、南瓜、甜椒

US BLACK ANGUS SIRLOIN (250g) 268

Fries, Grilled Mushrooms, Herb Butter

美國黑安格斯西冷牛扒(250g)配薯條、蘑菇

DRINKS

COFFEE / TEA / SODA

咖啡 / 茶 / 汽水

ICED LEMON TEA (Free Refills)

凍檸檬茶 (無限添飲)

Latte / Cappuccino / Mocha +15

Juices +15

Mocktails +38

Cocktails +48

ADD ONS

FRIED CALAMARI +68

Tartar Sauce

香脆炸魷魚圈、他他醬

CHICKEN WINGS (4pc) +68

House Spices

招牌香脆雞翼 (4件)

TRUFFLE FRIES +58

Grated Parmesan Cheese

黑松露芝士炸薯條

| Prices are in HKD • 10% service charge applies 所有價目以港幣計算 • 另加一服務費 |

| This offer is valid for dine-in only 只限堂食 | 🥜 Nuts 含堅果 |