# A Fusion of Flavors:
# *Chef's Lunch Creations*
# 風味薈萃・主廚創意午餐

## CHOOSE YOUR MAIN COURSE
## 挑選您的主菜

**BARRAMUNDI PROVENCAL 普羅旺斯盲鰽魚**
Tomato concassé, olives, capers, Mashed potato
番茄醬、橄欖、水瓜柳及薯蓉

**NYONYA SPICE SPRING CHICKEN 娘惹香料春雞**
House-marinated spring chicken, sambal fried rice, pickled vegetables
自家製娘惹香料春雞配參巴炒飯、醃漬酸菜

**SPAGHETTI VOLCANO 香辣火山蝦意粉**
Grilled Prawns, Spaghetti & Spicy Shrimp Sauce
香烤大蝦配意大利粉及香辣蝦汁

**BOLOGNESE TAGLIATELLE 蕃茄肉醬闊麵**
Slow-cooked beef ragù, tagliatelle, Parmesan and Japanese Ranou egg
慢煮牛肉醬、闊麵、巴馬臣芝士及日本蘭王蛋

**CORN RISOTTO 粟米意大利飯**
Sweet corn puree, grilled asparagus and Parmesan
粟米蓉、烤露筍及巴馬臣芝士

**AUS 36 SOUTH GRAIN-FED STRIPLOIN (MB2) 澳洲 36 South 穀飼 MB2 西冷牛扒**
**ADDITIONAL 加配 HK$98**
Roasted Potatoes, Seasonal Vegetables, Béarnaise Sauce & Red Wine Jus
烤薯仔、時令蔬菜、伯納西醬配紅酒燒汁

**AUSTRALIAN ANGUS BEEF BURGER 澳洲安格斯牛肉漢堡**
**ADDITIONAL 加配 HK$98**
Gruyère Cheese, Caramelized Onion & French Fries
格呂耶爾芝士、焦糖洋蔥配香脆薯條

**HERB-CRUSTED LAMB RACK 香草脆焗羊鞍架**
**ADDITIONAL 加配 HK$98**
Potato Fondant, Red Wine & Rosemary Jus
法式油封薯仔配紅酒迷迭香肉汁

## CHOOSE YOUR DESSERT
## 挑選您的甜品

**HOMEMADE DESSERT OF THE DAY WITH ICE CREAM**
**自家製甜品配雪糕**

**SEASONAL FRESH FRUIT PLATTER**
**時令水果盤**

**FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE**
**精選農家芝士配烤麵包及榲桲**

**Complemented with appetizer buffet 包括前菜自助吧**
**每位HK$198per person**

**Complemented with appetizer buffet, desserts, coffee or tea**
**包括前菜自助吧、甜品、咖啡或茶**
**每位HK$258per person**

Signature Dish 廚師推介 | HK Local Dish 地道佳餚 | Contain Dairy 含有乳制品 | Vegetarian 素食 | Contain Gluten 含有麩質 | Contain Alcohol 含有酒精
Contain Seafood 含有海鮮 | Contain Pork 含有豬肉 | Contain Soy 含有大豆 | Contain Garlic 含有大蒜 | Contain Celery 含有芹菜

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**GRILLED SALMON 香燒三文魚**
Scallion & Vegetable Rice, Spanish Sweet Pepper & Preserved Olive Relish
青蔥菜飯配西班牙甜椒欖菜醬

**X.O PORK NECK E-FU NOODLES X.O醬豬頸肉炒伊麵**
Grilled pork neck, X.O. sauce, shiitake mushrooms and seasonal greens
燒豬頸肉、X.O.醬、冬菇及時令蔬菜

**DUCK LEG CONFIT & ROASTED DUCK BREAST 法式油封鴨腿及香烤鴨胸**
Garlic Mashed Potato, Caramelized Cabbage & Natural Duck Jus
蒜蓉薯蓉、焦糖燴椰菜配鴨肉原汁

**BOLOGNESE TAGLIATELLE 蕃茄肉醬闊麵**
Slow-cooked beef ragù, tagliatelle, Parmesan and Japanese Ranou egg
慢煮牛肉醬、闊麵、巴馬臣芝士及日本蘭王蛋

**MOZZARELLA CHEESE RAVIOLI 馬蘇里拉芝士雲吞**
Tomato Sauce, Baby Spinach & Parmesan Cheese
番茄醬、嫩菠菜及巴馬臣芝士

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Roasted Potatoes, Seasonal Vegetables, Béarnaise Sauce & Red Wine Jus
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**ADDITIONAL 加配 HK$98**
Gruyère Cheese, Caramelized Onion & French Fries
格呂耶爾芝士、焦糖洋蔥配香脆薯條

**HERB-CRUSTED LAMB RACK 香草脆焗羊鞍架**
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**自家製甜品配雪糕**

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**時令水果盤**

**FARMHOUSE CHEESE SELECTION WITH TOASTED BREAD & QUINCE PASTE**
**精選農家芝士配烤麵包及榲桲**

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Contain Seafood 含有海鮮 | Contain Pork 含有豬肉 | Contain Soy 含有大豆 | Contain Garlic 含有大蒜 | Contain Celery 含有芹菜

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**PAN-SEARED HALIBUT FILLET 香煎比目魚柳**
Seafood Pearl Rice, Piquillo Peppers & Chorizo Crumble
海鮮珍珠米燴飯、西班牙紅甜椒及辣肉腸

**GRILLED PORK RACK 香烤豬鞍架**
Creamy mashed potato, wholegrain mustard sauce and seasonal vegetables
忌廉薯蓉、芥末籽醬及時令蔬菜

**KUNG PAO CHICKEN LINGUINE 宮保雞丁扁意粉**
Wok-Fried Chicken, Bell Peppers, Dried Chilli and Roasted Peanuts
雞柳、甜椒、乾辣椒及花生

**BOLOGNESE TAGLIATELLE 蕃茄肉醬闊麵**
Slow-cooked beef ragù, tagliatelle, Parmesan and Japanese Ranou egg
慢煮牛肉醬、闊麵、巴馬臣芝士及日本蘭王蛋

**KOREAN STIR-FRIED RICE CAKE 韓式炒年糕**
Kimchi, Cabbage, Carrot, Onion & Gochujang Sauce
辛奇、椰菜、甘筍、洋蔥配韓式辣椒醬

**AUS 36 SOUTH GRAIN-FED STRIPLOIN (MB2) 澳洲 36 South 穀飼 MB2 西冷牛扒**
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Roasted Potatoes, Seasonal Vegetables, Béarnaise Sauce & Red Wine Jus
烤薯仔、時令蔬菜、伯納西醬配紅酒燒汁

**AUSTRALIAN ANGUS BEEF BURGER 澳洲安格斯牛肉漢堡**
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Gruyère Cheese, Caramelized Onion & French Fries
格呂耶爾芝士、焦糖洋蔥配香脆薯條

**HERB-CRUSTED LAMB RACK 香草脆焗羊鞍架**
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**精選農家芝士配烤麵包及榲桲**

**Complemented with appetizer buffet 包括前菜自助吧**
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**COD FISH FLORENTINE 佛羅倫斯焗銀鱈魚**
Creamy spinach sauce, potato & poached egg
忌廉菠菜汁、薯蓉及水煮蛋

**BAKED US PORK CHOP RICE 焗美國厚切嫩豬扒**
Wild Mushroom Fried Rice, Blue Cheese and Mozzarella
野菌炒飯、藍芝士及莫札瑞拉芝士

**TOM YUM SEAFOOD PASTA 冬蔭功海鮮意粉**
Tossed prawns, mussels and squid
泰式香辣炒蝦、青口及魷魚

**BOLOGNESE TAGLIATELLE 蕃茄肉醬闊麵**
Slow-cooked beef ragù, tagliatelle, Parmesan and Japanese Ranou egg
慢煮牛肉醬、闊麵、巴馬臣芝士及日本蘭王蛋

**PORCINI MUSHROOM TORTELLINI 牛肝菌意大利雲吞**
Sun-Dried Tomato Cream Sauce, Comté Cheese
風乾番茄忌廉汁配法國康提芝士

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**PAN-SEARED SEA BASS FILLET 香煎海鱸魚柳**
Garlic Mashed Potato,Spring Onion, Chilli & Preserved Olive Salsa Verde
蒜香薯蓉配青蔥辣椒欖菜青醬

**TAI O SHRIMP PASTE FRIED RICE 大澳蝦醬炒飯**
Local Tai O Shrimp Paste, Chicken & Chinese Preserved Pork
本地大澳蝦醬、雞肉及臘肉

**LAMB MASALA CURRY 馬薩拉羊肉咖喱**
Pilaf Rice, Garlic Naan Bread, Pickled Cucumber & Mint Yogurt
香飯、蒜香烤餅、醃青瓜及薄荷乳酪醬

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Slow-cooked beef ragù, tagliatelle, Parmesan and Japanese Ranou egg
慢煮牛肉醬、闊麵、巴馬臣芝士及日本蘭王蛋

**TRUFFLE GNOCCHI 黑松露意式薯仔丸子**
Sautéed Wild Mushrooms & Walnut Crumble
香炒野菌及合桃脆粒

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