



# Set Menu 套餐

21 August – 27 August 2024

## Appetisers or Soups 頭盤或湯

Please select one of the following 請選擇以下一款：

**Seared Tuna with Seaweed, Cucumber and Japanese Vinegar Dressing**

輕煎吞拿魚配昆布、  
青瓜沙律及日式油醋汁

**Cream of Sweet Corn**

粟米忌廉湯

**Burrata with Cherry Tomatoes, Avocado, Pesto and Rocket Salad**

布拉塔芝士配車厘茄、  
牛油果、香草醬及火箭菜沙律

**Chinese Soup of the Day**

中式老火湯

## Main Courses 主菜

Please select one of the following

請選擇以下一款：

**Roasted Lamb Chops with Peperonata, Mashed Potatoes and Rosemary Sauce** 358

烤羊排伴燴甜椒、薯蓉配迷迭香汁

**Slow-roasted U.S. Beef Oyster Blade** 238

with Sautéed Vegetables, Sweet Potatoes Fries and Garlic Gravy

慢烤美國牛板腱扒

伴炒雜菜及番薯條配蒜茸燒汁

**Pan-fried Sea Bream Fillet and Grilled Garlic King Prawns** 228

with New Potatoes and Cherry Tomatoes

香煎鯛魚柳拼烤蒜香大蝦

配新薯及車厘茄

**Steamed Chicken with Preserved Sausage and Mushrooms in Lotus Leaf** 188

served with Steamed Rice  
香菇荷葉臘腸蒸雞伴香苗

**Wok-fried Pork Collar with Yuzu Honey and Pickled Ginger** 178

served with Steamed Rice  
柚子酸薑炒肉排伴香苗

Served with Freshly Brewed Coffee or Fine Tea  
香濃咖啡或茗茶

Upgrade to  
升級至

**Speciality Coffee** 5  
特選咖啡

**Iced Ribena with Lemon** 20  
凍檸檬利賓納

**Salted Lemon Soda** 20  
鹹檸檬梳打

**House Red, White or Beer** 40  
紅酒、白酒或啤酒

## Desserts 特色甜品

Add 另加 20

Please select one of the following  
請選擇以下一款：

**Sweet Soup of the Day**  
是日糖水

**Black Forest Cake**  
黑森林蛋糕

**New York Cheesecake**  
紐約芝士蛋糕

**Vanilla Crème Brûlée**  
雲呢拿焦糖燉蛋

If you have any food allergies, please inform our staff  
如果您有食物過敏，請通知我們的工作人員