

SET LUNCH

(20th Feb – 26th Mar)

“Good food is good mood.”

CHOOSE ONE STARTER

<p>SALAD</p> <p>Cajun Prawn & Mango Salad with Mango Yogurt Dressing 卡真風味蝦香芒沙律伴香芒乳酪汁</p>	<p>SOUP</p> <p>Creamy Japanese Pumpkin Soup With Baby Mozzarella 日本南瓜濃湯配迷你馬蘇里芝士</p>
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CHOOSE ONE MAIN

<p>BEEF</p>  <p>48-hour Braised Wagyu Beef Cheek, Daikon, Potato & Brown Sauce 48小時慢燉和牛面頰 配大根, 馬鈴薯及燒汁</p> <p>208</p>	<p>FISH</p>  <p>Pan-fried Barramundi Fillet, Smoked Paprika New Potato & Creamy Crab Meat Tomato Sauce 香煎盲曹魚柳 配新薯及蕃茄蟹肉汁</p> <p>168</p>
<p>WEEKLY SPECIAL</p>  <p>Grilled US Chicken Breast, New Potato, Seasonal Vegetables & Honey-Balsamic Glaze 香烤美國雞胸 配新薯, 時蔬及蜜糖油醋醬</p> <p>178</p>	<p>VEGETARIAN</p>  <p>Mushroom Linguine with Truffle Cream Sauce 松露忌廉汁野菌意粉</p> <p>158</p>

CHOOSE ONE BEVERAGE

<p>SOFT DRINK</p>	<p>COFFEE</p>	<p>TEA</p>
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CHOOSE ONE DESSERT

<p>Apple Tart 經典蘋果撻 + 28</p>	<p>Chocolate Brownie 朱古力布朗尼 + 28</p>
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Dishes may contain allergens. Please speak to us if you have any dietary requirement or allergies.
All prices are listed in HKD and is subject to a 10% service charge.