

# Weekend Lunch Series

## SET LUNCH EDITION

(20th Feb – 26th Mar)

"Calories don't count during the weekends."

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

<b>BEEF</b>  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	<b>FISH</b>  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
<b>WEEKLY SPECIAL</b>  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	<b>VEGETARIAN</b>  Mushroom Linguine with Truffle Cream Sauce 松露忌廉汁野菌意粉

CHOOSE ONE BEVERAGE

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

<b>Apple Tart</b> 經典蘋果撻	<b>Chocolate Brownie</b> 朱古力布朗尼
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\$288 per person  
每位港幣288

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.