







(上午11:30 - 下午2:30)

\$168

套餐包括一款當日主食及葡萄酒(蒙德卡阿連特茹白葡萄酒2021, 卡度莎酒莊皮涅羅紅葡萄酒2020)、汽水、咖啡或茶一杯,並可以優惠價享用推介招牌甜品。

藍帶芝心豬扒 廚師精選

香檔火腿、格魯耶爾芝十、雜菜沙律、炸薯條

美國谷飼牛扒 每天

香草牛油、黑椒汁、沙律、炸薯條或牛油薯蓉

香煎加拿大豬扒 星期一

蘑菇汁、炒椰菜仔、牛油薯蓉

新英格蘭龍蝦包 星期二

法式牛油麵包、水煮波十頓龍蝦、辣味蛋黃醬、西芹

香辣海鮮扁意粉 星期三

大蝦、青口、魷魚、番茄醬、辣椒碎

香煎挪威三文魚 星期四

炒蘆筍、牛油薯蓉、法蔥白汁

香烤春雞 星期五

忌廉青豆、牛油炒珍珠薯 、烤雞汁

甜品

\$28 可自選蛋糕或甜點 (一件) 或 時今鮮果







WEEKDAY EXPRESS LUNCH

(11:30 AM - 2:30 PM)

\$168

Each set includes today's main dish and one glass of selected house wine (White Wine Monte da Cal Regional Alentejano 2021, Red Wine Cartuxa Monte de Pinheiros Regional Alentejano 2020), soft drink, coffee or tea. You can also enjoy our recommended signature dessert at special supplement price.

CHEF'S Cordon Bleu

SPECIAL Canadian pork loin, Champagne ham, Gruyere cheese,

house salad, French fries

DAILY USDA grain-fed beef hanger steak

Herb butter, black pepper sauce, house salad, French fries or

butter whipped mashed potato

MONDAY Grilled Canadian pork chop

Cremini mushroom sauce, sautéed Brussels sprouts,

butter whipped mashed potato

TUESDAY New England lobster roll

Brioche bun, poached Boston lobster, spiced mayonnaise, celery

WEDNESDAY Seafood Linguine

Prawn, mussel, squid, tomato sauce, chili

THURSDAY Pan-fried Norwegian salmon

Buttered seasonal asparagus, butter whipped mashed potato,

chive velouté

FRIDAY Roasted spring chicken

Creamed spring peas, butter sautéed baby potato, chicken jus

DESSERT

\$28

Selection of cakes or pastries from our bakery (one piece) or Seasonal fruit