Our set menus have been thoughtfully selected by our chefs, with dishes designed to bring out the flavours, aromas and textures of each of the distinct seasonal ingredients, chosen fresh on the day. Savour the delightful combinations we have prepared for you and your guests.

由主廚精心設計的特色套餐，
採用當日最新鮮的時令食材，
突顯其獨特的香味、鮮味和特色。
別出心裁的食材配搭，為您和賓客
帶來心滿意足的味覺享受。

LUNCH

Appetisers

Baby Romaine Salad with Green Figs, Walnut & Gorgonzola
Thai Sour Pork Salad with Chili, Lemongrass & Mint
Seared Tuna with Seasonal Greens & Orange Dressing
Cherry Tomatoes in Preserved Plum Water

Main Courses

Hyderabad Vegetable Biryani with Saffron & Green Chili Salan
Daily Carvery with Potato Purée & Green Peppercorn Jus
Beef Rendang with Coconut, Malaccan Spices & Rice
Wok Fried Minced Pork with Thai Hot Basil, Egg & Rice
Crisp White Eel with Plum Sauce & Fried Pumpkin
Patagonian Toothfish with Lemon Butter & Ratatouille
Grilled Te Mana Rack of Lamb with Creamed Spinach & Chimichurri *(+188)*
Spaghetti with Winter Black Truffle & French Butter *(+108)*

Exclusive Desserts

Mango Lime Cheese Cake | reduced sugar
Carrement Chocolate Cake
Dulcey Passion Fruit Fudge Cake
Citrus Tart
Apple Soufflé Mousse Cake
Strawberry Fantasy Cake

2 Courses **350** | 3 Courses **380**

Vegetarian Vegan Seasonal
If you have any food allergies, please inform our staff.

午餐

前菜

羅馬生菜沙律配無花果,核桃及藍芝士
泰式酸豬肉沙律
輕煎吞拿魚伴田園沙律及香橙汁
話梅車厘茄

主菜

印度海德拉巴素菜炒飯配番紅花青椒咖喱
精選烤肉伴薯蓉配青椒醬汁
巴東牛肉配香苗
羅勒炒免治豬肉配煎蛋及香苗
梅汁焗蟮柳
南喬治亞島白鱈魚柳配檸檬牛油及普羅旺斯雜燴
新西蘭 Te Mana羊架伴奶油菠菜配阿根廷青醬 *(+188)*
黑松露配法國牛油意大利麵 *(+108)*

特式甜品

芒果青檸芝士蛋糕 (少糖)
朱古力榛子蛋糕
朱古力熱情果蛋糕
柑橘撻
蘋果慕斯牛奶朱古力榛子蛋糕
士多啤梨蛋糕

兩道菜 350 | 三道菜 380

素菜 全素 時令
如閣下有任何食物過敏，請告知本餐廳職員