

WEEKLY SPECIAL

Lunch 午餐 : 11:00 am - 2:30 pm | Dinner 晚餐 : 6:00 pm - 9:30 pm

SALAD OR SOUPS

Russian Bortsch • Beef
俄羅斯牛肉湯


Pork Shin Soup • Rock Scallops • Wolfberries • Dried Longan
杞子桂圓日月魚煲豬脷

Seasonal Salad • Fresh Fruit (additional \$45 and one serving only)
時令沙律 • 鮮果 (只限一客及另加\$45)

MAIN COURSES

Pan-fried Barramundi Fillet


Artichokes • Roasted Potatoes • Lemon Butter Sauce (additional \$40)
香煎鱈魚柳 • 雅枝竹 • 燒薯 • 檸檬牛油汁 (另加\$40)

 Deep-fried Pork Spare Rib • Salt • Chilli • Vegetable Rice
椒鹽肉排 • 菜飯

Linguine • Seared Scallops • Crab Roe • Cream Sauce
香煎帶子蟹籽扁意粉 • 忌廉汁

Stir-fried Lamb Loin • Leek • Cumin • Steamed Ten Grains Rice
京葱孜然炒羊柳 • 十穀飯

Teriyaki Chicken Steak • Tamagoyaki • Steamed Pearl Rice
照燒雞扒 • 玉子燒 • 珍珠飯

 Bombay Beef Curry • Roti Paratha
印度孟買咖喱牛肉 • 薄餅

DESSERTS

Glutinous Red Bean Dumplings (3 pcs)
紅豆糯米糍 (三件)

Cherry Chocolate Mousse
車厘子朱古力慕絲

Selection of Daily Pastry
(additional \$6 for a choice of premium cake selection)
是日西餅 (精選西餅另加\$6)

Single Scoop of Ice Cream or Gelato

Vanilla / Strawberry / Green Tea

Coconut / Cappuccino / Chocolate

單球雪糕

雲呢啫 / 士多啤梨 / 綠茶

椰子 / 鮮奶泡沫咖啡 / 朱古力

2 COURSES 二道菜 188 | 3 COURSES 三道菜 208

Freshly Brewed Coffee or Fine Tea (additional \$15 for Swiss 'Hero' Honey)
香濃咖啡或茶 (瑞士蜜糖另加\$15)

Enjoy a glass of selected red or white wine at \$48
for ordering the set menu.
以\$48享用精選紅酒或白酒一杯。

 Spicy 辣味菜式

If you have any food allergies, please inform our staff.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。