

# Set Lunch

MENU

# PUBLIC

CAFE · DINING · LEISURE

ANY 2 COURSES \$195

ANY 3 COURSES \$215

STARTER

## DAILY SOUP

是日餐湯

OR

## MELON & SERRANO HAM SALAD

Mint, Mozzarella,  
Citron Honey Dressing  
蜜瓜、風乾火腿沙律、薄荷、芝士、柚子蜜糖汁

OR

## CAESAR SALAD

Romaine, Croutons,  
Parmesan Cheese, Bacon  
羅文生菜、麵包粒、芝士、煙肉

## MAIN

### DEEP FRIED FISH BURGER

Deep Fried Leather Jacket, Tartar Sauce, French Fries

香炸魚柳包、他他汁、炸薯條

### MURGH DO PYAZZA

Chicken Thigh, Spring Onion, Fenugreek Leaf, Almond & Onion Sauce  
Served with Basmati Rice or Paratha

印式雞咖 喱配印度香米或印式烤餅

### DICED SALMON, DICED TUNA

### DONBURI BOWL

Seasoned Rice, Cucumber Takuwan, Pickled Ginger &  
Onsen Egg

三文魚、吞拿魚刺身飯 青瓜、黃蘿蔔、醃薑片、溫泉蛋

### PORK NECK VERMICELLI

Grilled Lemongrass Pork Neck, Vermicelli,  
Nuoc Cham Sauce

香茅豬頸肉撈檬、越式甜酸汁

### HAINAN CHICKEN RICE

Seasoned Rice, Steamed Choi Sum Chili, Ginger Sauce

海南雞飯、時菜

### PENNE RIGATONI CARBONARA

Bacon, Egg, Parmesan Cheese

卡邦尼尖通粉 煙肉、芝士

MAIN

## STEAK OR

## FISH MAIN +\$60

### GRILLED SNAPPER FILLET

Sauté Spinach, Mashed Potato, Pommery Mustard Sauce

香煎鯛魚 炒菠菜、薯蓉、芥末汁

### U.S. RIB-EYE STEAK

with Red Wine Sauce, French Fries & House Salad

精選美國肉眼扒 炸薯條、嫩沙律、紅酒汁

## DESSERT

### FRUIT PLATTER

Freshly Cut of Seasonal Fruit

新鮮雜果碟

### APPLE TARTE TATIN WITH ICE-CREAM

Vanilla Ice-cream

蘋果撻配雲尼拿雪糕

INCLUDED

ILLY COFFEE



OR



JING TEA

ADDITIONAL

+\$40 HOUSE RED/WHITE WINE

+\$20 JUICE

+\$15 SOFT DRINK

VEGETARIAN OPTIONS ARE AVAILABLE