

# Set Lunch

MENU

# PUBLIC

CAFE · DINING · LEISURE

ANY 2 COURSES \$195

ANY 3 COURSES \$215

STARTER

## DAILY SOUP

是日餐湯

OR

## SEARED TUNA SALAD

Tuna, Deep Fried Camembert, Salad  
輕煎吞拿魚沙律、炸芝士

OR

## TOMATO & AVOCADO SALAD

Tomato, Avocado,  
Mozzarella, Balsamic  
蕃茄、牛油梨、芝士沙律

## MAIN

### DEEP FRIED FISH BURGER

Deep Fried Leather Jacket, Tartar Sauce, French Fries  
香炸魚柳包 他他汁、炸薯條

### CHICKEN KORMA (n)

Chicken Thigh, Green Cardamon, Cashew Nut, Yoghurt  
Served with Basmati Rice or Paratha  
印式雞咖 喱配印度香米或印式烤餅

### SOYA MARINATED ASSORTED SASHIMI

### DONBURI BOWL

Seasoned Rice, Cucumber, Takuwan, Tobiko  
雜錦刺身飯 青瓜、黃蘿蔔、蟹籽

### BEEF BRISKET RICE NOODLE

Beef Brisket, Turnip, Seasonal Vegetable,  
Aromatic Stock, Rice Noodle  
清湯牛腩河粉

### HAINAN CHICKEN RICE

Seasoned Rice, Steamed Choi Sum Chili, Ginger Sauce  
海南雞飯、時菜

### GNOCCHETTI WITH MIXED VEGETABLE & PESTO

White Bean, Cherry Tomato, Green Pea, Pesto  
意大利貝殼型粉 白豆、車厘茄、青豆、香草醬

MAIN

## STEAK OR

## FISH MAIN +\$60

### GRILLED BARRAMUNDI FILLET

Zucchini, Fennel, Black Olive, Capers Tomato Sauce  
香煎煎鱈魚 意大利青瓜、水瓜紐蕃茄汁

### 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

### CREME BRULEE

Pistachio Chip, Berries  
法式燉蛋 開心果薄脆、雜草莓

INCLUDED

ILLY COFFEE



OR



JING TEA

ADDITIONAL

+\$40 HOUSE RED/WHITE WINE

+\$20 JUICE

+\$15 SOFT DRINK

(n) = contains nuts



= vegetarian