

精選套餐

SIGNATURE SET MENU

供應時間為上午11:30 - 下午2:30 | 下午5:00 - 晚上9:00

Available from 11:30 AM to 2:30 PM | 5:00 PM to 9:00 PM

響應6月8日世界海洋日，本月推出可持續海鮮餐單。

嚴選可持續來源及具認證的海鮮食材，支持海洋永續發展，體現負責任採購的承諾。

In celebration of World Oceans Day on June 8, enjoy our specially curated set menu this month featuring sustainably sourced and certified seafood that supports healthier oceans and our commitment to responsible sourcing.

每份套餐包括一款主菜及一杯精選餐酒、汽水、咖啡或茶。

Each set includes one main dish and one glass of selected house wine, soft drink, coffee or tea.

香煎牛扒 178
香草牛油、黑椒汁、炸薯條或牛油薯蓉

Beef hanger steak
Herb butter, black pepper sauce, French fries or butter whipped mashed potato

🐟 香脆鱈魚柳漢堡 198
麵包糠炸鱈魚柳、薯仔麵包、生菜、自製他他醬

Crispy haddock fillet burger
Breaded haddock fillet, potato bread, lettuce, homemade tartar sauce

🐟 大蝦帶子意大利燴飯 198
烤番茄、昆布高湯、意大利軟芝士、巴馬臣芝士

Prawn and scallop risotto
Roasted tomato, dashi stock, Mascarpone, Parmigiano Reggiano

🐟 可持續發展海鮮 Sustainable seafood

升級體驗 - 尊享優惠價搭配以下選擇
Elevate your experience with an additional selection

前菜

APPETIZER 58

白菌蘑菇湯

法式酸奶油、法蔥

Mushroom Velouté

Crème fraîche, chive

雞肉菊苣沙律

雅枝竹、生菜、番茄、牛油果

Chopped salad with chicken and endive

Artichoke, lettuce, tomato, avocado

自製挪威煙三文魚

檸檬酸忌廉

House smoked Norwegian salmon

Lemon crème fraîche

西班牙塞拉洛24個月黑毛豬火腿

Spanish Serrano ham, 24 months dry-cured

甜品

DESSERT 30

可自選蛋糕或甜點 (一件)

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

飲品

BEVERAGES

凱歌黃牌

Veuve Clicquot Yellow Label, Reims, Champagne 98

(125毫升ml/杯glass)

塞甘酒莊 - 佩薩克 - 雷奧良 - 波爾多 - 法國

Château Seguin, Pessac-Légonan, Bordeaux, France 88

(170毫升ml/杯glass)

無酒精冷萃氣泡茶

黃金桂烏龍 (無糖)、白桃伯爵

Mindful Sparks sparkling cold brew tea 58

Osmanthus golden Oolong (sugar-free), white peach Earl Grey

(245毫升ml/瓶bottle)

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Herb butter, black pepper sauce, French fries or butter whipped mashed potato

🐟 香煎油甘魚沙律 198
廚師沙律、脆海苔、炸洋蔥、柚子醬

Seared yellowtail kingfish salad
Chopped salad, crispy seaweed, fried onion, ponzu dressing

🐟 炸魚薯條 198
啤酒脆醬炸鱈魚柳、炸薯條、青豆蓉、他他醬、檸檬、麥芽醋

Fish and chips
Beer-battered haddock fillet, French fries, mushy peas, tartar sauce, lemon, malt vinegar

🐟 可持續發展海鮮 Sustainable seafood

升級體驗 - 尊享優惠價搭配以下選擇
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前菜
APPETIZER 58

白菌蘑菇湯
法式酸奶油、法蔥
Mushroom Velouté
Crème fraîche, chive

雞肉菊苣沙律
雅枝竹、生菜、番茄、牛油果
Chopped salad with chicken and endive
Artichoke, lettuce, tomato, avocado

自製挪威煙三文魚
檸檬酸忌廉

House smoked Norwegian salmon
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塞甘酒莊 - 佩薩克 - 雷奧良、波爾多、法國 88
Château Seguin, Pessac-Légonan, Bordeaux, France (170毫升ml/杯glass)

無酒精冷萃氣泡茶 58
黃金桂烏龍 (無糖)、白桃伯爵 (245毫升ml/瓶bottle)

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🐟 香料烤比目魚 218
東南亞香料、烤茄子、椰漿飯

Roasted spice rub halibut
Southeast Asian spices, roasted eggplant, coconut rice

🐟 紙包鱒魚 228
嫩彩椒、茴香、薯仔、黑水欖、白酒、檸檬、復古番茄

Trout "Papillote"
Peperonata, fennel, potato, olive, white wine, lemon, heirloom tomato

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