



SET LUNCH

ENTRÉE + MAIN + DESSERT + DRINK
CHOICE OF 1

ENTRÉE

MUSHROOM SOUP

field mushrooms, onion,
garlic, cream

蘑菇忌廉湯

+\$16

LENTIL SALAD

lentils, cucumber, red onion, fresh mint,
sundried tomatoes, bell pepper

蘭度豆沙律

+\$16

MAIN

BOLOGNESE LINGUINE

slow cooked meat tomato sauce,
parmesan cheese

蕃茄芝士肉醬扁意粉

\$78

GRILLED SOUS VIDE CHICKEN BREAST

chicken breast, roast potatoes,
broccolini, chimichurri sauce

阿根廷青醬慢煮雞胸配烤蔬菜

\$88

SLOW BRAISED BEEF CHEEK

sautéed mushrooms,
beans & vegetables stew

香草紅酒汁燴牛面肉配燉豆蔬菜

\$108

HALF PERI PERI SPRING CHICKEN

fries, peri peri sauce

½葡式香辣燒春雞配薯條

\$98

PRAWN ALFREDO LINGUINE

butter, garlic, cream, parmesan cheese

白汁芝士大蝦扁意粉

\$98

NZ RIB EYE (8oz)

roast vegetables or fries

燒紐西蘭肉眼扒配烤蔬菜或薯條

\$128

SEARED BARRAMUNDI FISH FILLET

pesto, roasted zucchini, onion, leeks

香煎盲曹配烤大蒜意大利青瓜

\$98

BBQ PORK BLADE

barbecue sauce, smoked

paprika, herbs, fries

燒豬梅頭扒配薯條

\$98

DRINK

LEMON TEA

檸檬茶

+\$9

SOFT DRINK

汽水

+\$9

MILK TEA

奶茶

+\$9

ESPRESSO COFFEE

即磨咖啡

+\$18

SWEETS

CHEF'S DESSERT OF THE DAY

是日甜品

+\$18

10% SERVICE CHARGE APPLIES
加一收費