

SET LUNCH

STARTER + MAIN + COFFEE / TEA / SOFT DRINK
頭盤 主菜 咖啡/茶/汽水

Choose One

STARTER

頭盤

**Roasted Beetroot,
Tomato & Feta
Salad [V]**

apple vinaigrette

烤紅菜頭蕃茄菲達芝士沙律(素)、蘋果醋汁

OR

**Roasted Butternut
Squash Soup**

sage brown butter

(add \$15)

烤南瓜湯、鼠尾草牛油 (加\$15)

OR

**Yellow Fin Tuna
Tataki**

edamame, pickled pearl onion

(add \$30)

炙燒黃鰹吞拿魚、枝豆、醋漬小洋蔥(加\$30)

Choose One

MAIN

主菜

Snow Crab Pasta 178

fennel lemon sauce

雪蟹茴香檸檬汁意粉

OR

Seared "Three Yellow" Chicken 178

mustard barley rice, black truffle chicken foam

香煎“三黃雞”、芥末意米飯、黑松露雞湯泡沫

OR

Pan Seared Halibut 238

lemon capers sauce

香煎比目魚、檸檬酸豆汁

OR

BLB Steak Frites [GF] 268

“Bavette” flank, skinny fries, baked garlic

BLB 牛腹扒、幼薯條、烤蒜

OR

(B-D) Croque Monsieur 168

ham, raclette cheese, strawberry jam, coffee sourdough bread,

skinny fries

法式火腿芝士三明治、士多啤梨醬、酸麵包、幼薯條

Dessert

甜品

Crepes Suzette

candy ginger, biscoff crumble

(add \$20)

法式橙酒可麗餅、糖漬薑、金寶脆脆 (加\$20)

Tarte au Chocolate

baileys crème foam, raspberry

(add \$25)

朱古力撻、百利甜酒奶泡沫、紅莓(加\$25)