



WEEKEND SET LUNCH

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

Let's Celebrate the Warmer months with Fresh Truffle 歡度新鮮松露的月份

Add Fresh truffle to any dish for \$40 (grams)
添加新鮮松露到任何菜式只需加\$40(克)

Choose One 選一

STARTER 頭盤

Daily Soup
是日餐湯

OR

Power Summer
Salad (V)
mix salad, quinoa, cucumber,
cherry tomatoes, orange
炎夏能量沙律(素)、
綜合沙拉、藜麥、青瓜、
櫻桃番茄、橙

OR

Mini
Charcuterie Board
(add \$30)
salami, parma, olives
迷你熟凍肉拼盤、
莎樂美腸、巴馬火腿、橄欖
(加\$30)

OR

Beef Tartare
(add \$40)
black angus beef
served with sourdough
黑安格斯牛肉他他、酸麵包
(加\$40)

Choose One 選一

MAIN 主菜

Croque Monsieur 148
[sunny side egg add \$10]
ham, raclette cheese, sourdough
法式火腿芝士三明治、酸麵包(加太陽蛋\$10)

OR

Salade Nicoise 168
seared yellow fin tuna, egg, tomato, olives, house vinaigrette dressing
香煎黃鰭吞拿魚沙律、烩蛋、番茄、橄欖、香醋

OR

Duck Leg Confit 178
lentils, sausage ragu
油封鴨腿、扁豆、香腸肉醬

OR

Forest Mushroom Mustard Barley Risotto 188
black truffle foam
雜菌燴芥末薏米飯、黑松露泡沫

OR

Wagyu Beef Burger 198
melted cheese, caramelized onion, gherkins, fries
和牛芝士漢堡、焦糖洋蔥、醃青椒、薯條

OR

Seared "Three Yellow" Chicken 198
mustard barley rice, black truffle chicken foam
香煎"三黃雞"、芥末薏米飯、黑松露雞湯泡沫

OR

Lamb Ragu 198
lamb ragu, linguini, tomato sauce, parmesan, butter
意式羊肉醬扁意粉、番茄醬、帕瑪臣芝士、牛油

OR

Mussels 248
white wine, garlic, shallots, parsley cream, fries, sourdough
白酒煮青口、蒜、蔥、番茜忌廉、酸麵包

OR

Baked Halibut (GF) 248
mashed potatoes, fennel, roasted vegetables, lemon zest
焗比目魚、薯蓉、茴香、烤雜菜、檸檬皮

OR

BLB Steak Frites (GF) 298
"Bavette" flank, fries, baked garlic
BLB 牛扒、薯條、烤蒜

COFFEE / TEA 咖啡/茶

WEEKEND COCKTAIL & MOCKTAIL SPECIAL \$50 (ASK YOUR SERVER)

週末雞尾酒和無酒精雞尾酒特價\$50(詢問服務員)

Dessert 甜品

daily chef options (add \$20)
每日廚師精選(加\$20)