



SET LUNCH

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

Add to any dish Fresh Italian Truffle \$40 (10 grams)
添加新鮮意大利松露到任何菜式只需加\$40 (10克)

Choose One 選一

STARTER 頭盤

Summer Salad [V] OR
mix salad, quinoa,
cucumber, cherry tomatoes,
orange, vinaigrette
夏日沙律(素)、沙律、藜麥、
青瓜、車厘茄、鮮橙、醋油醬

Soup Of The Day OR
是日餐湯

Yellow Fin Tuna Tataki
edamame, sesame,
lite wasabi tartare dressing
(add \$35)
炙燒黃鰭吞拿魚、芝麻、
輕盈芥末他他醬 (加\$35)

Choose One 選一

MAIN 主菜

Burratina Salad 138
cherry tomatoe, basil, served with sourdough
蕃茄水牛芝士沙律、羅勒、酸麵包

French Carbonara 148
creamy cheese sauce
法式卡邦尼意粉、忌廉芝士醬

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

Seared "Three Yellow" Chicken 188
mustard barley rice, black truffle chicken foam
香煎"三黃雞"、芥末蕙米飯、黑松露雞湯泡

Beef Tartare 228
black angus beef, fries, sourdough toast
黑安格斯牛肉他他、薯條、酸麵包

Pan Seared Halibut 238
lemon capers sauce
香煎比目魚、檸檬酸豆汁

BLB Steak Frites [GF] 268
bavette "flank", fries, baked garlic
BLB牛腹扒、薯條、烤蒜

Tenderloin Steak Frites [GF] 348
fries, baked garlic
牛柳、薯條、烤蒜

Seafood Paella for Two 468
tiger prawn, mussels, clams, squid
西班牙海鮮飯(二人份)、虎蝦、青口、蜆、魷魚

Dessert 甜品

Crepes Suzette
chantilly, biscoff crumble
(add \$20)

法式橙酒可麗餅、忌廉、金寶脆脆(加\$20)

Opera "Gâteau" Cake
chocolate sauce, berries, ice cream
(add \$30)

歌劇蛋糕、朱古力醬、雜莓、雪糕(加\$30)