



SET LUNCH

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

Upgrade 升級 (add 加\$48) mocktail, house red/white/prosecco 特飲、精選紅酒/白酒/氣泡酒

STARTER 頭盤

Choose One 選一

Sweet Potato

Blue Cheese Salad [V]

roasted sweet potato, romaine
lettuce, blue cheese, coriander,
citronette dressing
藍芝士甜薯沙律(素), 烤甜薯、
羅馬生菜、芫茜、香檸油醋汁

OR

Soup Of The Day

是日餐湯

OR

Beef Tartare

(add \$40)

安格斯生牛肉他他(加\$40),
芥末、生鵝鶉蛋、酸種麵包

MAIN 主菜

Choose One 選一

Gratin De Potato [ask our team to make it vegetarian]

gnocchi, smoked bacon, parsley, cream, butter, mozzarella
忌廉牛油馬鈴薯丸子, 煙肉、番茜、水牛芝士(可轉為素食)

128

Jambon-beurre Sandwich

ham, butter, baguette, gherkins, fries

法式火腿三文治, 精選優質火腿、鮮牛油、法式長棍麵包、醃青瓜、薯條

128

Beetroot Salmon Gravlax Salad

romaine lettuce, watercress, cherry tomato, burrata, cucumber, house citrus dressing
紅菜頭醃漬三文魚沙律, 羅馬生菜、西洋菜、車厘茄、水牛芝士、青瓜、柑橘汁

158

Chicken Chasseur

mushroom, tomato, brandy, baked potatoes, chicken jus
白酒番茄燉雞, 雜菌、白蘭地、薯仔、烤雞肉汁

168



Beef Bourguignon

mashed potato, mushroom, pearl onion, baby carrot
紅酒燉牛肉、豬面頰肉、薯蓉、蘑菇、洋蔥、甘筍

168

Double Duck

duck breast, duck leg, cauliflower puree, roasted green vegetables, orange brandy jus
香煎鴨胸、鴨腿、椰菜花蓉、烤雜菜、香橙白蘭地肉汁

188



Halibut Parisienne

celeriac cream, ratatouille, watercress, tarragon oil
煎焗比目魚柳, 芹菜頭忌廉、燉雜菜、西洋菜、龍蒿油

198



BLB Steak Frites

ribeye, fries, baked garlic, red wine jus
BLB 肉眼牛扒配薯條、烤蒜、紅酒肉汁

358

Side Dishes 配菜

Spicy Broccolini & Nduja

white wine, butter, black salt

(add \$72)

辣肉醬白酒煮西蘭花苗(加\$72)

Honey Baby Carrot & Blue Cheese

cream, butter, garlic, white wine, pumpkin seeds

(add \$62)

蜜糖藍芝士煮甘筍, 忌廉、蒜頭、白酒、南瓜籽(加\$62)

Sautéed Garlic Mushroom & Parsley

(add \$58)

蒜香芫茜炒蘑菇(加\$58)

Parmesan & Truffle Fries

(add \$58)

巴馬臣芝士松露薯條(加\$58)

Dessert 甜品

Crepes Suzette

(add \$20)

橙酒可麗餅(加\$20)

Opera "Gâteau" Cake

(add \$30)

歌劇院蛋糕(加\$30)

Chef Special Dessert

Of The Day

(add \$40)

是日甜品(加\$40)