

POWER LUNCH

Build Your Own Set Lunch With Our Weekly Options



1 starter + 1 pasta (頭盤+意麵)
1 starter + 1 main course (頭盤+主菜)

+ coffee / tea \$178
咖啡 / 茶 \$198

+ Chef's dessert \$38
甜品另加\$38

Menu

STARTER

SOUP OF THE DAY ✓

是日餐湯

or

ORGANIC QUINOA SALAD ✓

poached farm egg
水煮蛋有機藜麥沙律

or

1. PROSCIUTTO E MELONE

cantaloupe melon and DOK San Daniele ham
聖丹尼爾火腿伴蜜瓜

or

SMOKED NORWEGIAN SALMON

pomegranate, egg mimosa, lemon dressing and cress
煙燻挪威三文魚伴石榴及法式雞蛋

Premium Choice + \$48

PASTA / PIZZA

2. EGG TAGLIATELLE

with lamb ragout, Tuscany Pecorino
托斯卡納佩克里諾羊肉醬燴意大利麵

or

RAVIOLI "DI MAGRO" ✓

Ricotta and spinach ravioli tossed with butter sage and tomato sauce
牛油鼠尾草番茄醬燴乳清芝士菠菜意大利餃子

MAIN COURSE

3. MARYLAND STYLE CRAB CAKE

served with mesclun, French's mustard sauce
馬里蘭式蟹肉餅伴混合沙律菜配法式芥末醬

or

1/2 ITALIAN SPRING CHICKEN

roasted with rosemary potato and garden salad
意大利春雞伴迷迭香馬鈴薯及田園沙律

or

AUS M3+ 200 DAYS GRAIN FED FLAP MEAT SIMPLY GRILLED

served with French fries and garden salad
澳洲 M3+ 200天穀飼牛貝肉伴炸薯條及田園沙律

Premium Choice + \$78



WEEKLY WINE BY GLASS SELECTION

| | |
|-----------------------------|-----|
| NV Prosecco DOC Le Contesse | 75 |
| Pinot Grigio Le Contese | 68 |
| Chianti DOC Rocca Grimalda | 68 |
| Chateau Minuty Rosé | 115 |
| Chardonnay Mâcon Fuissé | 125 |
| - Domain Paquet | |

images are for reference only
圖片只供參考

The menu is subject to a 10% service charge
另加一服務費