

# 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

#### ROULADE OF EGGPLANT ✓

filled with Ricotta and aromatic herbs, tomato fondue  
番茄汁茄子卷香草乳清芝士

or

#### HEIRLOOM TOMATO SALAD ✓

caper fruit, basil cress  
番茄酸豆沙律

or

Premium Choice + \$48

#### 1. BEEF CARPACCIO

with mâche salad, Grana Padano and black truffle  
意式生牛肉薄片伴羊蒿苣、芝士及黑松露



1.



2.

### PASTA / PIZZA

#### FUSILLI MASCARPONE ✓

with green peas and mint  
馬斯卡彭芝士汁青豆薄荷燴螺絲粉

or

#### 2. EGG TAGLIATELLE

with tuna, olive, capers and tomato on a hint of chilli  
吞拿魚番茄橄欖酸豆燴意大利蛋麵

### MAIN COURSE

#### DEEP-FRIED SOLE FILLET ON SEMOLINA CRUST

garden salad and curry mayo  
酥炸龍脷魚柳伴田園沙律及咖哩蛋黃醬

or

#### MUTTON AND BEEF MERGUEZ SAUSAGE

served with cous-cous salad  
香烤梅格茲香腸(羊肉及牛肉)伴北非小米

or

Premium Choice + \$78

#### 3. TAGLIATA OF AUS M3+ FLANK STEAK

served with wild rocket, sun-dried tomatoes and Grana Padano  
香煎澳洲 M3+法蘭克牛排伴芝麻菜、風乾番茄及帕達諾芝士



3.

### 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