



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

FLAN OF FOREST MUSHROOMS ✓

light cheese fondue, porcini dust
森林野菌塔伴芝士汁及牛肝菌粉

or

QUINOA SALAD ✓

with poached farm egg
流心蛋藜麥沙律

or

Premium Choice + \$48

1. AHI TUNA AND SALT-ROASTED BEETROOT

Burrata foam

吞拿魚伴鹽烤紅菜頭配水牛芝士泡沫



PASTA / PIZZA

MACARONI "A LA NORMA" ✓

tossed with tomato and basil sauce, fried eggplant and Cacio Ricotta cheese
芝士茄子番茄羅勒醬燴通心粉

or

EGG FETTUCCHINE "3P"

with green peas, ham and cream sauce
忌廉汁青豆火腿燴蛋寬麵



MAIN COURSE

2. SUSTAINABLE BARRAMUNDI ZUCCHINE "IN SCAPECE"

mint-parsley coulis

盲鱸魚柳油醋青瓜配香芹薄荷醬

or

3. 1/2 FRENCH SPRING CHICKEN SIMPLY ROASTED

served with rosemary potatoes and garden salad

法式春雞(半隻)伴迷迭香烤馬鈴薯及田園沙律

or

Premium Choice + \$78

TAGLIATA OF AUS M3+ FLANK STEAK

served with wild rocket, sun dried tomato and Grana Padano and balsamico vinegar

澳洲 M3+法蘭克牛排伴芝麻菜沙律、番茄及帕達諾芝士及黑醋



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

20 July 2026