

經典午餐 LUNCH SET MENU

供應時間 Available : 11 : 00~14 : 30

1. 主廚鮮湯 Soup of the Day
2. 健康蔬食吧 (開胃菜 / 水果 / 甜點) Salad Bar (with Appetizers, Fruits & Desserts)

主菜(任選其一) CHOICE OF MAIN COURSES

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| 1. 自製蔬菜方餃麵佐野菇奶油醬汁
Homemade Vegetable Ravioli with Wild Mushroom Cream Sauce | 450 |
| 2. 海鮮番紅花西班牙飯
Seafood Saffron Spanish Rice | 480 |
| 3. 蛤蜊蕃茄天使細麵
Angel Hair Pasta with Clam & Pomodoro Sauce | 480 |
| 4. 窯烤百里香嫩雞佐碳烤蔬菜橄欖油
Roasted Free Range Thyme Chicken with Grilled Italian Vegetables Olive Oil | 550 |
| 5. 主廚特製和牛漢堡 (7 盎司)
Homemade Wagyu Beef Hamburger (7 oz) | 580 |
| 6. 油封豬菲力焦糖蘋果佐油封大蒜荷蘭醬
Confit Pork Tenderloin with Caramelized Apple Confit Garlic Hollandaise | 620 |
| 7. 法式羊排佐薄荷香草醬橄欖油紅酒紫高麗
Rack of Lamb Shoulder Mint Herb Olive Oil with Braised Red Wine Cabbage | 720 |
| 8. 加勒比海鱈魚佐焗烤馬自拉蕃茄起士
Chilean Sea Bass with Summer Fruit Salad & Mozzarella Tomato Gratin | 500 |
| 9. 美國極黑板腱和牛佐煙燻海鹽(6 盎司)
Washington Wagyu Flat Iron Steak with Smoked Apple Wood Sea Salt (6 oz) | 800 |
| 10. 窯烤菲力佐濃縮紅酒牛肉汁 (6 盎司)
Wood-fired Beef Tenderloin with Red Wine Reduction (6 oz) | 880 |
| 11. 美國頂級安格斯牛小排 (8 盎司)
USDA Angus Prime Short Ribs (8 oz) | 1080 |
| 12. 美國頂級安格斯肋眼 (14 盎司)
USDA Angus Prime Rib Eye Steak (14 oz) | 1600 |
| 13. 美國極黑和牛紐約客 (14 盎司)
USDA Wagyu New York Steak (14 oz) | 1600 |

附餐飲料 CHOICE OF BEVERAGES

熱美式淡咖啡	Hot Americano	冰鮮果茶	Iced Fruit Tea
熱卡布奇諾	Hot Cappuccino	美莓果汁	Mixed Fruit Juice
特製手沖冰咖啡	Iced Drip Coffee	熱香草茶	Hot Herbal Tea

午茶時光 TEA TIME

供應時間 Available : 14 : 30 ~ 17 : 00

* 午茶組合 A (Set A)

280/套 set

- 主廚鮮湯 Soup of the Day
- 健康蔬食吧 (沙拉 / 開胃菜) Organic Salad Bar (with Organic Salad & Appetizers)
- 附餐飲料(任選其一) Choice of Beverages:
熱美式淡咖啡 / 熱卡布奇諾 / 熱香草茶 / 特調檸檬汁
Hot Americano / Hot Cappuccino / Hot Herbal Tea / Lemon Juice
- 甜點拼盤 Dessert Plate

* 午茶組合 B (Set B)

單點 套餐
A la carte Set meal

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| 1. 特製香煎嫩雞小漢堡 (3 入)
Homemade Chicken Mini Burger | 199 | 380 |
| 2. 主廚特製和牛小漢堡 (3 入)
Homemade Waygu Beef Mini Burger | 230 | 410 |
| 3. 自製蔬菜方餃麵佐野菇奶油醬汁
Homemade Vegetable Ravioli with Wild Mushroom Cream Sauce | | 350 |
| 4. 海鮮番紅花西班牙飯
Seafood Saffron Spanish Rice | | 380 |
| 5. 蛤蜊蕃茄天使細麵
Angel Hair Pasta with Clam & Pomodoro Sauce | | 380 |
| 6. 窯烤百里香嫩雞佐碳烤蔬菜橄欖油
Roasted Free Range Thyme Chicken with Grilled Italian Vegetables Olive Oil | | 430 |
| 7. 油封豬菲力焦糖蘋果佐油封大蒜荷蘭醬
Confit Pork Tenderloin with Caramelized Apple Confit Garlic Hollandaise | | 520 |
| 8. 法式羊排佐薄荷香草醬橄欖油紅酒紫高麗
Rack of Lamb Shoulder Mint Herb Olive Oil with Braised Red Wine Cabbage | | 620 |
| 9. 加勒比海鱈魚佐焗烤馬自拉蕃茄起士
Chilean Sea Bass with Summer Fruit Salad & Mozzarella Tomato Gratin | | 400 |
| 10. 美國極黑板腱和牛佐煙燻海鹽(6 盎司)
Washington Wagyu Flat Iron Steak with Smoked Apple Wood Sea Salt (6 oz) | | 690 |
| 11. 窯烤菲力佐濃縮紅酒牛肉汁 (6 盎司)
Wood-fired Beef Tenderloin with Red Wine Reduction (6 oz) | | 770 |

晚餐套餐 DINNER SET

		單點	套餐
*主菜 (任選其一) CHOICE OF MAIN COURSES		A la carte	Set meal
1.	野菇千層麵佐白松露野菇醬汁 Wild Mushroom Lasagna and Truffle Mushroom Beurre Blanc	360	640
2.	海鮮燉飯佐明太子龍蝦汁 Seafood Risotto with Pomodoro Mitaiko Lobster Sauce	420	700
3.	新鮮鯛魚佐奶油蘿勒米型麵 Sautéed Wild Snapper with Creamy Pesto Orzo	420	700
4.	海鮮義大利麵佐蟹汁橄欖油 Seafood Linguine with Shell Fish Olive Oil	500	780
5.	窯烤春雞佐野菇松露北非小米 Oven-roasted Cornish Hen with Truffle Mushroom Couscous	590	870
6.	油封鴨腿佐培根白豆 Duck Confit with Bacon and White Bean	610	890
7.	美國帶骨自然豬排佐紅酒水蜜桃 Roasted Natural Pork Chop with Red Wine Pear	640	920
8.	窯烤百里香嫩雞佐香草橄欖油 Spit Roasted Chicken with Chicken Thyme Jus and Herbs Olive Oil	640	920
9.	窯烤培根巴克夏豬排佐蔓越莓紅酒醬汁及義大利蔬菜燉飯 Roasted Kurobuta Pork Loin Wrapped with Bacon Cranberry Red Wine Demi and Vegetable Risotto	690	970
10.	法式烤羔羊排佐薄荷香草橄欖油 New Zealand Rack of Lamb Chop with Mint and Herb Olive Oil	800	1080
11.	香煎蘇眉魚番紅花奶油燉飯佐奶油黃瓜蛤蜊汁 Seared Humphead Wrasse with Saffron Butter Risotto and Cucumber Clam Jus	840	1120

窯烤牛排 CHOICE OF WOOD-FIRED STEAKS

		單點	套餐
		A la carte	Set meal
1. 美國極黑板腱和牛 (8 盎司) USDA Wagyu Flat Iron Steak (8 oz)		700	980
2. 美國頂級安格斯牛小排 (8 盎司) Angus Prime Short Ribs (8 oz)	USDA	720	1000
3. 美國頂級安格斯牛小排 (8 盎司) USDA Angus Prime Short Ribs (8 oz)		720	1000
4. 美國頂級菲力 (8 盎司) USDA Prime Filet Mignon (8 oz)		980	1260
5. 美國頂級菲力 (10 盎司) USDA Prime Filet Mignon (10 oz)		1200	1480
6. 美國頂級窯烤菲力及明蝦義大利香料蕃茄龍蝦汁 USDA Prime Filet & Roasted Jumbo Prawn w/Tomato and Lobster Sauce		1050	1330
7. 美國頂級安格斯肋眼牛排 (14 盎司) USDA Angus Prime Rib Eye Steak (14 oz)		1250	1530
8. 美國極黑和牛紐約客(14 盎司) USDA Prime Wagyu New York Steak (14 oz)		1250	1530
9. 美國頂級帶骨肋眼 (16 盎司) USDA Prime Bone in Rib Eye (16 oz)		1790	2070
10. 美國頂級丁骨牛排 (18 盎司) USDA Prime T-Bone Steak (18 oz)		1950	2230
11. 美國頂級極黑帶骨肋眼牛排雙人套餐(20 盎司) USDA Prime Wagyu Bone in Rib Eye (20 oz) (for two people)		3200	3800

牛排套餐均附特製佐醬及夏威夷紅鹽、夏威夷黑鹽、花瓣香料喜馬拉雅天然岩鹽、蘋果木煙燻海鹽及鹽之花等多種海鹽。All steaks come with our special sauces and different kind of sea salt.

套餐選項 SET MEAL INCLUDES

香料麵包

Homemade Herb Focaccia

主廚鮮湯

Soup of the Day

沙拉 (任選一道) CHOICE OF SALADS

1. 新鮮鮭魚沙拉佐酸豆芥菜籽醬 · 火焰生菜 · 紫洋蔥 · 酪梨 · 有機蛋 · 炸酸豆
Herb Marinated Fresh Salmon with Caper Mustard Seed Dressing
2. 碳烤蘆筍杏鮑菇溫泉蛋沙拉佐特製松露醬 · 碳烤蘆筍 · 薄片杏鮑菇 · 有機溫泉蛋 · 風乾番茄 · 西班牙起士
Grilled Asparagus Trumpet Mushroom Poached Organic Egg Salad with Black Truffle Aioli
3. 薄片香草牛肉沙拉佐檸檬鰵魚油醋 · 綜合野菇 · 新鮮甜菜 · 綜合生菜 · 帕馬森起士 · 鰵魚
Herb Slow Roasted Beef Salad with Lemon Anchovy Vinaigrette
4. 鮮蝦沙拉佐夏季水果莎莎檸檬羅勒油醋 · 橡樹生菜 · 水果莎莎 · 新鮮馬自拉起士
Fresh Prawn Salad with Summer Fruit Salad & Lemon Basil Vinaigrette

附餐飲料 CHOICE OF BEVERAGES

熱美式淡咖啡	Hot Americano	冰鮮果茶	Iced Fruit Tea
熱卡布奇諾	Hot Cappuccino	美莓果汁	Mixed Fruit Juice
特製手沖冰咖啡	Iced Drip Coffee	熱香草茶	Hot Herbal Tea

單點選項 A LA CARTE

湯 SOUPS DU JOUR

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| 1. 法式洋蔥湯焗瑞士葛瑞爾乳酪 | 120 |
| French Onion Soup Gratinée with Gruyère Cheese | |
| 2. 曼哈頓海鮮巧達湯 | 140 |
| Manhattan Seafood Chowder | |

開胃菜 STARTERS

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| 1. 菊島生鮮蠔 | 半打 300/ 1/2 doz | 一打 550/1 doz |
| Fresh Oyster on Half Shell | | |
| 2. 焗烤松露花椰菜 | 120 | |
| Truffle Cauliflower Gratin | | |
| 3. 窯烤百里香白酒蛤蜊 | 320 | |
| Roasted Clams in White Wine and Thyme Butter | | |
| 4. 碳烤極黑板腱牛排佐野菇松露 | 490 | |
| Grilled Wagyu Steak with Truffle Mushroom | | |
| 5. 鮮蝦帝王蟹冷盤 (限量供應) | 490 | |
| Fresh Prawn and King Crab Cocktail on Iceberg with Lemon and Cocktail Sauce
(Limited quantity available every day) | | |
| 6. 香煎鵝肝佐新鮮無花果醬 (限量供應) | 790 | |
| Pan-seared Foie Gras with Aged Balsamic Fig Sauce (Limited quantity available every day) | | |