

# LEISURE LUNCH MENU

## APPETIZERS 頭盤

Classic Caesar Salad with Slow Cooked Chicken Breast  
傳統凱撒沙律配慢煮雞胸

or 或

Daily Soup (Please check with our staff)  
是日餐湯

or 或

Scottish Smoked Salmon with Marinated Beetroot and Dill Yoghurt Dressing (Add \$40)  
煙三文魚配醃紅菜頭，九芽菜及刁草乳酪汁(加 \$40)

## MAIN DISHES 主菜

2 Gusti (7 inches) - Choice of any 2 Flavors: Margherita, Piccante, Bufala, Norcina and Prosciutto Formaggi  
自選雙拼組合薄餅 (7 吋)

or 或

Homemade Fettuccine with Pork Cheek Ragout, Wild Mushrooms and Parmesan Cheese  
意式燴豬面頰配自家製闊麵，野菌及巴馬臣芝士

or 或

Homemade Tagliolini with Boston Lobster, Bottarga and Tomato sauce (Add \$60)  
波士頓龍蝦配自家製幼麵，烏魚子及番茄醬(加 \$60)

or 或

Pan Seared Barramundi with Kale, Sea Asparagus and Roasted Cauliflower purée  
香煎盲鱸魚配羽衣甘藍，海蘆筍及椰菜花蓉

or 或

Charcoal Grilled Angus Beef Sirloin with Eggplant Caviar, Padron Pepper and Gravy Sauce  
炭燒安格斯西冷配茄子蓉，西班牙青椒及燒汁

## DESSERT 甜品

Chocolate Biscuit with Coffee Cream and Tiramisu Ice-cream  
朱古力餅配咖啡忌廉及意式芝士蛋糕雪糕

or 或

White Wine Jelly with Lemon Sorbet  
白酒啫喱配檸檬雪葩

**2 Courses \$238 | 3 Courses \$268**

**二道菜 \$238 | 三道菜 \$268**

**Add \$30 for Coffee or Tea | 咖啡或茶 加 \$30**

**One glass of House Red or White Wine (Add \$50) or Sparkling Wine (Add \$60)**

*All prices are in Hong Kong dollars and subject to 10% service charge*