

SET LUNCH

3-COURSE

STARTER Choose one

- ④ **QUINOA SALAD**
Tomato | Cucumber | Red Onion | Sourdough
番茄藜麥沙律
- ④ **CAESAR SALAD**
Romaine | Parmigiano | Garlic Dressing | Croutons | Garlic Dressing
凱撒沙律
- ④ **EGGPLANT PARMIGIANA**
Cheese Fondue
意式焗千層茄子
- 60-MONTH MANGALICA HAM**
Cantaloupe Melon | Compressed Port Wine
風乾60個月匈牙利曼加利察豬肉

IRISH "HERITAGE" OYSTER
Raspberry Vinegar | Shallots
愛爾蘭生蠔配洋蔥紅莓醋

LOBSTER BISQUE
Dash of Cream | Fennel Pollen | Dill Oil
龍蝦濃湯

SALMON TARTARE
Avocado | Lemon Gel | Popcorn Capers | Red Radish
三文魚牛油果他他

OCTOPUS CARPACCIO
Celery Curl | Semi-dried Tomato | Poppy Seeds
八爪魚薄片



MAIN COURSE Choose one

- WAGYU BEEF BURGER** 298
Chargrilled Beef Patty | Velveeta Cheese | Smoked Bacon | Egg | Tomato | Lettuce
和牛芝士煙肉漢堡
- ④ **CHEESE RAVIOLI** 308
Ricotta | Mascarpone | Parmigiano | Burrata Sauce
芝士意大利餛飩
- PAN-SEARED SEABASS** 398
Bouillabaisse | Clams | Prawns | Potatoes
香煎鱸魚配馬賽海鮮汁
- CANADIAN PORK CHOP** 228
Coleslaw Salad | French Fries
加拿大豬排配椰菜沙律, 薯條
- GRILLED HALF BOSTON LOBSTER** 368
Herbs Butter | Lemon
香草牛油烤波士頓龍蝦(半隻)

PRAWNS SPAGHETTI 358
Argentinian Red Prawns | Zucchini
阿根廷紅蝦意大利粉

WAGYU BEEF CHEEK 388
Celery Root Pureé | Parsley Oil
和牛面頰

BLUE MUSSELS 338
Butter Beans | Tomato | Grilled Sourdough
青口配酸種麵包

PURE NEW ZEALAND WAGYU RIB EYE M5+ BY CARRARA 478
7oz | 200g | Skinny Fries
紐西蘭Carrara M5級和牛肉眼(7安士/200克) 配薯條

PURE NEW ZEALAND WAGYU STRIPLOIN M5+ BY CARRARA 488
7oz | 200g | Skinny Fries
紐西蘭Carrara M5級和牛西冷(7安士/200克) 配薯條

100% FULL BLOOD M7+ WAGYU TENDERLOIN 488
6oz | 180g | Skinny Fries
100%純種M7和牛牛柳(6安士/180克) 配薯條

SIDE DISH \$60 each

CAJUN DUSTED FRIES
Parmesan Cheese
紐奧良風味薯條

BROCCOLINI
Garlic Butter
蒜蓉牛油西蘭花苗

TRUFFLE MASH
Truffle Cream
黑松露薯蓉

**SMOKED CHEDDAR
MAC N' CHEESE**
Parmesan Cheese
煙車打芝士通粉

DESSERT Choose one

CHOCOLATE BROWNIE
Caramel Sauce | Vanilla Ice Cream
朱古力布朗尼配雲尼拿雪糕, 焦糖醬

RASPBERRY MOUSSE
Passion Fruit Coulis
紅莓慕斯

WINE

\$60 / Glass

RED

1. Les Jamelles, Merlot, France 2019
2. Twinwood Estate, Cabernet Sauvignon.
Margaret River 2016
3. J.L. Chave, Silène Crozes-Hermitage 2019

WHITE

1. Les Jamelles, Chardonnay, France 2019
2. Santa Christina Pinot Grigio DOC, Venetie Italy 2019
3. Clos Henri by Henri Bourgeois, Sauvignon Blanc,
New Zealand 2018

All prices are subject to 10% service charge

PORTERHOUSE
SEAFOOD & STEAK