

SET LUNCH

3-COURSE

STARTER (Choose One)

④ **POMELO SALAD**

Green Mango | Coriander | Mint | Shallot | Watercress
柚子配青芒果沙律

④ **CAESAR SALAD**

Romaine | Parmigiano | Garlic Dressing | Croutons | Garlic Dressing
凱撒沙律

④ **EGGPLANT SALAD**

Eggplant | Feta Cheese | Black Olives | Caraway Seed | Coriander | Smoked Paprika
茄子沙律配煙燻紅甜椒

60-MONTH IBERICO HAM

Cantaloupe Melon
60個月風乾西班牙火腿配蜜瓜

IRISH "HERITAGE" OYSTER

Raspberry Vinegar | Shallots
愛爾蘭生蠔伴紅莓洋蔥醋

LOBSTER BISQUE

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

PRAWN COCKTAIL

Prawn | Cucumber | Cocktail Sauce
蝦喀嗒

OCTOPUS CARPACCIO

Celery Curl | Semi-dried Tomato | Poppy Seeds
薄切八爪魚



MAIN COURSE (Choose One)

WAGYU BEEF BURGER

298

Chargrilled Beef Patty | Velveeta Cheese | Smoked Bacon | Egg | Lettuce
和牛芝士煙肉漢堡

CHEESE RAVIOLI

308

④ 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

TURKEY ROLL

328

Mashed Potatoes | Baby Vegetables | Cranberry Sauce
火雞卷配薯蓉及小紅莓醬

GRILLED HALF BOSTON LOBSTER

368

Herbs Butter | Lemon
香草牛油烤波士頓龍蝦(半隻)

AMATRICIANA PENNE

298

Tomato Sauce | Smoked Bacon | Pecorino Cheese
煙肉蕃茄長通粉

WAGYU BEEF CHEEK

388

Celery Root Puree | 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
Carrara紐西蘭和牛肉眼M5級(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

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

COFFEE CRÈME BRULÉE

Vanilla Seed | Caramelized
咖啡味焦糖燉蛋

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

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, Venezia Italy 2019
3. Clos Henri by Henri Bougeols, Sauvignon Blanc,
New Zealand 2018

All prices are subject to 10% service charge

PORTERHOUSE
SEAFOOD & STEAK