



Set Lunch Menu

EVERY MONDAY TO FRIDAY FROM 11 AM - 4 PM

Starter 前菜 (CHOOSE 1 選一)

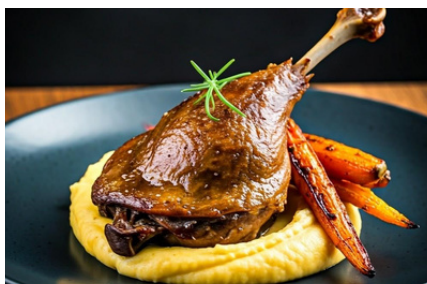
HOUSE SALAD
WITH FETA CHEESE & OLIVES
沙律配菲達芝士、橄欖

SALMON FISH CAKE
WITH TARTAR SAUCE
三文魚餅配他他醬

SEAFOOD CHOWDER
海鮮周打湯

LOBSTER BISQUE
龍蝦濃湯

Mains 主菜 (CHOOSE 1 選一)



CONFIT DUCK LEG \$148

法式油封鴨

配薯蓉及焗甘筍

French confit duck leg served with mashed potato and roast carrots



GRILLED LOBSTER

HALF \$198
WHOLE \$298

龍蝦全隻或半隻配薯條和沙律

Served with fries and mixed leaves.



PENNE ARRABBIATA \$148

WITH BURRATA CHEESE

香辣茄醬長通粉配水牛芝士

Tomato Arrabbiata sauce, Burrata Cheese



MIXED SEAFOOD RISOTTO \$158

雜錦海鮮燴意大利飯

Creamy risotto loaded with Chilean mussels, clams and octopus in Sicilian tomato sauce.



GRILLED BARRAMUNDI FISH \$148

煎盲曹魚配薯蓉、蘆筍及檸檬牛油醬

With Double-cream Mashed Potato, Baby Asparagus With Lemon Butter Sauce



RIBEYE STEAK "GRASS-FED" / WAGYU PICANHA M6/7 \$168 / \$188

澳洲草飼肉眼牛排 / 澳洲和牛牛腎扒M6/7

配薯條、牛肉汁 *served with fries, house salad and veal juice.*

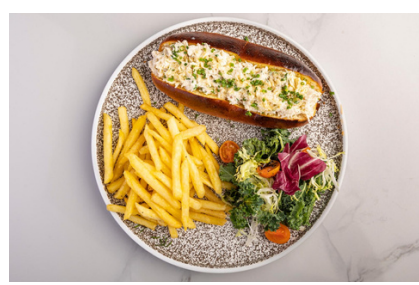


LOBSTER SCRAMBLED EGG \$168

龍蝦炒蛋

Served with souvlaki bread.

配串餅麵包



CRAB ROLL \$188

秘製醬汁蟹肉熱狗 配薯條及沙律

Served with fries and salad



4 EGG OMELETTE \$138

WITH 2 FILLINGS

四蛋奄列

Choose any two fillings: mushroom, asparagus, bacon, ham, cheese, onion, chives, served with souvlaki bread.

選擇兩款材料：
蘑菇、蘆筍、煙肉、火腿、芝士、洋葱、韭菜

Chef Dessert 主廚甜品

ADD A DRINK 加飲品

COFFEE OR TEA \$20
咖啡或茶

SOFT DRINKS \$18
汽水

HOUSE RED/WHITE WINE \$58
紅白餐酒

STELLA BEER \$58
啤酒