

THE NORDIC SET LUNCH 北歐美饌午餐

APPETISER 前菜

 **ROASTED CREAMY CAULIFLOWER SOUP 香烤椰菜花湯**

Parsley & Extra Virgin Olive Oil

香茜及特級初榨橄欖油

or 或

 **TOMATO & BURRATA CHEESE 番茄及布拉塔芝士**

Cherry Tomatoes, Mixed Salad, Balsamic & Pesto Sauce

車厘茄、沙律菜、意大利香醋及意大利青醬

or 或

SEARED NORWEGIAN SALMON QUINOA SALAD 香烤挪威三文魚藜麥沙律

Golden Beetroot, Danish Feta Cheese, Mixed Salad & Guacamole Sauce

黃金甜菜根、丹麥羊奶芝士、沙律菜及牛油果莎莎醬

or 或

SLOW-COOKED CHICKEN CAESAR SALAD 慢煮雞肉凱撒沙律

Croutons, Parmigiano-Reggiano & Caesar Dressing

麵包粒、巴馬臣芝士及凱撒沙律醬

MAIN COURSE 主菜

PASTA BOSCAIOLA WITH BACON 煙肉雜菌番茄忌廉意粉 \$128

(Vegetarian Option Available 可選擇素食)

Bacon, Mushrooms, Parmigiano-Reggiano & Creamy Tomato Sauce

煙肉、蘑菇、巴馬臣芝士及番茄忌廉醬

or 或

ROASTED CRISPY PORK BELLY 香烤脆皮豬腩肉 \$188

Golden Mashed Potatoes, Marinated Red Cabbage, Seasonal Vegetables & Homemade Gravy

黃金薯蓉、醃紅椰菜、時令蔬菜及自家製肉汁

or 或

PAN-FRIED RED SNAPPER FILLET 香煎紅鯛魚柳 \$188

Cannellini Beans, Chorizo, Cherry Tomatoes & Spicy Tomato Sauce

白腰豆、西班牙辣肉腸、車厘茄及辣番茄醬

or 或

SLOW-COOKED US BEEF SHORT RIBS 慢煮美國牛肋骨 \$228

Prime Vegetables, Black Truffle Mashed Potatoes & Red Wine Sauce

優質蔬菜、黑松露薯蓉及紅酒汁

DRINK 飲品

COFFEE OR TEA 咖啡或茶

DESSERT 甜品

CAKE OF THE DAY 是日蛋糕

Please check with your server for more details 請向職員查詢供應款式

(a supplement of HK\$38 to enjoy dessert 另加港幣\$38即可享甜品)