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Steak & Seafood Grill

daily set lunch

每日午餐套餐

## DAILY SET LUNCH









### 2 courses 38++

(choice of one starter and one main)










### 3 courses 48++

(choice of one starter, one main and one dessert)





#### starters

- |   |   |    |
|---|---|----|
| brick oven baked local beetroot salad<br>burratina cheese   arugula   roasted pistachio   orange dressing |     | 16 |
| or  |   |    |
| cauliflower soup<br>cauliflower floret   soft herb  |     | 12 |
| or  |   |    |
| black angus carpaccio<br>dukkah spiced   local-farm egg mayonnaise   frisée salad                         |     | 18 |

#### main courses

- |  |   |    |
|--|---|----|
| butternut squash gnocchi<br>parmesan cheese   pumpkin seed   balsamic cream                              |    | 22 |
| or   |   |    |
| 'glacier 51' toothfish cod brandade<br>fennel salad   russet potato foam                                 |     | 30 |
| or   |   |    |
| braised lamb shoulder<br>browned parsnip   honey mustard   curly kale                                    |     | 32 |
| or   |   |    |
| black angus rump steak frites <i>supplement +8</i><br>french fries   caramelized onion   béarnaise sauce |     | 32 |

#### dessert

- |   |   |    |
|---|---|----|
| strawberry trifle<br>vanilla custard   strawberry jelly   sponge cake   cream cheese mousse |    | 12 |
| or  |   |    |
| passionfruit & mango sorbet<br>mango meringue   mango crisp   passionfruit seeds            |    | 8  |



sustainably  
farmed produce  
可持续农场出产  
食材



vegetarian  
素食



dairy  
含奶制品



shellfish  
甲壳类



gluten  
含麸质



nuts  
含坚果



pork  
含猪肉

Set Menu is not available on the eve of Public Holidays, Public Holidays, and Special Occasions.

Prices are subject to 10% service charge and prevailing goods and services tax. Please inform us should you have any special dietary requirements or allergies.

## 每日午餐套餐

### 2 两道式 38++

(任选一款前菜和一款主菜)

### 3 三道式 48++

(任选一款前菜,一款主菜和一款甜品)

#### 前菜

##### 烤甜菜根沙拉

布拉塔芝士 | 芝麻叶 | 烤开心果 | 橙香油醋汁  
或



16

##### 花椰菜浓汤

花椰菜小朵  
或



12

##### 黑安格斯牛肉薄片

杜卡香料 | 本地农场鸡蛋蛋黄酱 | 苦苣沙拉



18

#### 主菜

##### 奶油南瓜意式马铃薯团

帕马森芝士 | 南瓜籽 | 意大利黑醋奶油  
或



22

##### 'glacier 51' 南极犬牙鱼

茴香沙拉 | 俄式马铃薯泡沫  
或



30

##### 炖羊肩肉

焦化欧洲萝卜 | 蜂蜜芥末 | 羽衣甘蓝  
或



32

##### 黑安格斯后臀肉牛排配薯条 *升级+8*

薯条 | 焦糖洋葱 | 蛋黄酱



32

#### 甜品

##### 草莓松糕

香草卡仕达 | 草莓果冻 | 海绵蛋糕 | 奶油芝士慕斯  
或



12

##### 百香果芒果雪葩

芒果蛋白霜 | 芒果脆片 | 百香果籽



8



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shellfish  
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gluten  
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nuts  
含坚果



pork  
含猪肉

午餐套餐在公共假日前夕、公共假日及特别节日期间不提供。感谢您的理解与支持。

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