

# set lunch

three courses | \$58 per person

## beverage recommendations

white or red wine (12cl) \$16

“gamet nv brut” champagne (12cl) \$18

lunch mocktail \$8

little creatures pale ale (33cl) \$10

## starters

*[add on] start with 3pcs of fresh normandy st vaast oysters +\$21*

### **burratina salad**

chickpeas, pine nuts, cherry tomato, balsamic cream

or

### **shakshouka**

chorizo, cheddar, sourdough, egg

*[add on] soup of the day to complement the meal +\$8*

## main courses

### **red snapper fillet**

cod brandade, green asparagus, crustacean foam

or

### **bbq pork ribs**

sweet potato fries, confit mushroom, baby spinach, bbq sauce

or

*[upgrade to] grilled stockyard black angus ribeye 150gm +\$18*

sweet potato fries, confit mushroom, baby spinach, red wine sauce

*[add on]*

king scallops

\$24

half lobster

\$48

foie gras

\$18

hervey bay king prawns

\$48

bone marrow

\$14

## desserts

**mango-kiwi semifreddo and coconut financier**

or

**cheese selection with sesame lavash**

set lunch is not available during eve of and on public holidays, special occasions and black-out dates  
all prices are subject to prevailing service charge & government tax

# 午间套餐

三道菜 | \$58 每人

## 饮品推荐

白葡萄酒 或 红葡萄酒 (12cl) \$16

“gamet nv brut” 香槟 (12cl) \$18

无酒精调饮 \$8

little creatures pale ale 啤酒 (33cl) \$10

## 开胃菜

[添加] 3颗 normandy st vaast 新鲜生蚝 +\$21

### 布拉塔沙拉

鹰嘴豆、松子、番茄、油醋酱

或

### 北非蛋

西班牙香肠、切达乳酪、欧式面包

[添加] 汤品 +\$8

## 主餐

### 红鲷鱼柳

奶油烙鳕鱼、芦笋、海鲜酱

或

### bbq酱烧猪肋排

番薯薯条、油封菇、嫩菠菜、烧烤酱

或

[升级] “stockyard” 黑安格斯肋眼牛扒150gm +\$18

番薯薯条、油封菇、嫩菠菜、红酒酱

### 【添加配菜】

帝王扇贝 \$24

龙虾 (半) \$48

煎鹅肝 \$18

赫维湾大虾 \$48

牛骨髓 \$14

## 甜点

芒果奇异果冰糕 和 椰香费南雪

或

乳酪 搭配 果酱和芝麻脆饼

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