



LUNCH VEGETARIAN SET MENU 午餐素食套餐

Appetizer 开胃菜

Silken Tofu 丝滑豆腐

Asparagus, Evoo Caviar, Oriental Dressing
芦笋, 橄榄油鱼子酱, 东方酱汁

OR 或

Glazed Aubergine 味增茄子

Miso Praline, Petit Herbs Salad, Cashew Nuts
味增, 草本沙拉, 腰果仁

Main Course 主菜

Potato Dauphinoise 千层土豆多菲内

Impossible Meat Ragu, Roasted Vegetable Jus
素食植系肉, 香烤蔬菜蘸汁

Dessert 甜品

Almond & Chocolate Fondant Tart 杏仁巧克力翻糖挞

Passion Fruit Ice Cream, Pisang Mas Compote 百香果冰淇淋, 糖渍金蕉

OR 或

Thai Coconut Jelly 泰式椰子果冻

Mixed Fruits, Crispy Pineapple 混合水果, 凤梨香酥

OR 或

Bergamot Lime Strawberry 佛手柑莱姆草莓

Wild Berries Jelly 野莓果冻

3 COURSE \$68++ (Choice of 1 Appetizer, 1 Main Course and 1 Dessert)

三道菜套餐 \$68++(任选一道开胃菜, 一道主菜, 一道甜品)

4 COURSE \$78++(2 Appetizers, 1 Main Course and choice of 1 Dessert)

四道菜套餐 \$78++(任选两道开胃菜, 一道主菜, 一道甜品)

SOMMELIERS PAIRING SELECTIONS

3 PAIRING \$38

Santa Margerita Prosecco Extra Dry Spumante
Veneto, Italy

Felton Road Bannockburn Riesling 2020
Central Otago, New Zealand

Penley Estate Hyland Shiraz 2018
Coonawarra, Australia

4 PAIRING \$78

Laurent-Perrier Brut NV
Tours-sur-Marne, France

Henri Bourgeois Les Baroness Sancerre 2018
Loire, France

Vasse Felix Cabernet Sauvignon 2018
Margaret River, Australia

De Bortoli Noble One Botrytis Semillon 2017
New South Wales, Australia

Set menu is for single diner only. 此套餐为个人食用分量
Prices subject to service charge & prevailing government taxes 所有价格需另加服务费和政府税