



tangerine

3-course lunch \$48.00

3 道式午餐

Cold starters | main | dessert
开胃凉菜 | 主菜 | 甜品

4-course lunch \$58.00

4 道式午餐

Cold starters | hot starters
Main | dessert
开胃凉菜 | 热开胃菜 | 主菜 | 甜品

Cold Starters 开胃凉菜

Garden to table 田园沙拉

Avocado, cherry tomato, summer fruits
Toasted seeds & nuts, sesame dressing
牛油果, 樱桃番茄, 夏季水果, 和烤坚果

Diver scallop 澳洲扇贝 (supplement 另加 \$5)

Garden herbs, jalapeno & cashew nut milk dressing
田园香草, 腰果和墨西哥绿辣椒酱

Pork manaow 青柠猪肉

Pork loin, kai lan, garden flowers & micro cress
Chili lime dressing
猪里脊, 西兰花, 花园叶和辣椒青柠汁

Hot Starters 热开胃菜

Yuba with organic onsen egg 汤叶有机温泉蛋

Japanese bean curd skin, shimeji mushroom
Ginger flower, garlic parmesan foam
日本豆腐皮, 本占地菇, 姜花和大蒜巴马干酪泡沫

Bamboo clam & angel hair pasta 竹蚌和天使细面 (supplement 另加 \$8)

Mexican tarragon, lumpfish roe, seaweed sauce
墨西哥茵陈蒿, 鱈鱼子和海藻酱

All prices subject to prevailing service charge and government taxes
所有价格需另加服务费和政府税

Mains 主菜

Beef short rib & foie gras 牛肋骨和鹅肝 (supplement 另加 \$5)

Long beans, heirloom tomato, spicy shallots

Yuzu dressing

长豆, 传家宝番茄, 辣葱, 芫荽叶和柚子酱

Chicken khao soi 鸡肉咖喱面

Flat eggs noodle, red onion, pickled vegetables

Chili jam, yellow curry

扁面条, 红葱, 泡菜, 辣椒果酱和黄咖喱

“Choo-Chee” king salmon 咖喱帝王鲑

Poached salmon, spring vegetables

Choo-Chee curry sauce

煮三文鱼, 春季蔬菜, 咖喱酱

Desserts 甜品

Jasmine panna cotta 茉莉花布丁

Rice puff, dragon fruit, berries

米果, 火龙果, 莓果和红薯脆

Thai tea-ramisu 泰茶替拉米苏

Mascarpone cheese, meringue

Sweet Thai milk tea sauce

马斯卡彭奶酪, 蛋白酥皮, 泰国奶茶酱

Madagascar chocolate & tau foo mousse

马达加斯加巧克力和豆腐慕斯

Thai farm honey, pineapple

泰国农场蜂蜜和菠萝