

## LUNCH MENU 午餐套餐

選用優質食材



1. Grilled US Sirloin Steak, Black Pepper Sauce 178  
燒美國西冷牛扒，黑胡椒汁
2. Pan-fried Kurobuta Pork Steak with Nuernberger Sausage, Gravy Sauce Spaghetti or Garden Salad 128  
香煎黑豚豬扒伴紐倫堡腸，燒汁香草意大利粉或田園沙律
3. Signature Boneless Hainanese Steamed Fragrant Coconut Rice, Traditional Condiments 108  
招牌無骨海南雞油飯及時令蔬菜，薑茸，自家酸辣醬及黑醬油
4. All Day Breakfast 118  
Japanese Egg (Scrambled Egg / Sunny Side Up Egg) Nuernberger Sausage, Smoked Bacon, Tomatoes, Mushrooms, Hash Brown, Baked Beans, Garden Salad  
全日早餐  
日本無菌雞蛋 (炒蛋/煎蛋) 紐倫堡腸，脆煙肉，番茄，蘑菇，脆炸薯餅，茄汁焗豆，田園沙律

5. Seafood Spaghetti in Lobster Sauce 112  
龍蝦汁海鮮意大利意粉
6. Gourmet Set (Appetizer + Main + Rice) 88  
Crispy Garlic Diced Chicken Choose One (+12 for Extra Dish)  
Crispy Garlic Diced Chicken, Thai Green Curry with Seafood, Tomato Bolognese, Mushroom and Chicken with Black Truffle Cream Sauce, Braised Eggplant with Minced Pork Rice  
一品料理 (前菜+主菜+飯)  
前菜 蒜香炸雞粒  
主菜四選一 (泰式青咖哩海鮮、濃香蕃茄肉醬、黑松露白汁蘑菇雞、魚香茄子) 每加一款+\$12 絲苗白飯



7. Black Truffle Chicken Leg Meat Spaghetti in Cream Sauce 98  
黑松露蒜香奶油雞髀肉意大利粉
8. Baked Kurobuta Pork with Fried Rice (+\$10 for Extra Sunny Side Up Eggs) 108  
蕃茄芝士焗厚切黑豚豬扒飯 (+\$10 可選配日本九州煎蛋)
9. Minced Pork Fried with Chili & Basil Fried Rice 78  
泰式香葉辣肉碎炒飯

All set lunch are served with Daily Soup and Coffee or Tea  
以上套餐包括每日精選湯品及咖啡或茶

## SPECIAL OFFER 加配優惠

Upgrade to Kimbo Coffee 升級 **KIMBO** 咖啡 (EXTRA CREAM BEANS strikes a perfect balance between sweetness and acidity)

Cappuccino   Café Latte   Mocha   Flat White 泡沫咖啡   朱古力鮮奶咖啡   鮮奶濃縮咖啡   鮮奶咖啡	18	Seasonal Special 18 季節特飲
Espresso   Americano   Regular Coffee 特濃咖啡   美式咖啡   咖啡	12	

Deep Fried Fish Fingers (4pcs) 38 吉列手指魚(4件)	Deep Fried Chicken (5pcs) 32 脆炸雞塊(5件)	Black Truffle French Fries 25 黑松露脆炸薯條
Deep Fried Oyster (4pcs) 42 吉列炸蠔(4件)	Thai Crispy Spring Roll (4pcs) 28 脆炸蔬菜春卷(4件)	

## DESSERT 甜品 All dessert are freshly made

Soufflé 48 原味疏乎厘	Homemade Baked Apple Crumble 38 自家製香焗蘋果金寶批	Crispy Chocolate Soufflé 48 (Please allow 15 mins for preparation) 朱古力脆皮疏乎厘 (需時15分鐘)
Crème Brûlée 38 法式焦糖燉蛋	Cheese Cake 32 特濃芝士蛋糕	

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燒美國西冷牛扒, 黑胡椒汁
2. Pan-fried Kurobuta Pork Steak with Nuernberger Sausage, Gravy Sauce Spaghetti or Garden Salad 128  
香煎黑豚豬扒伴紐倫堡腸, 燒汁香草意大利粉或田園沙律
3. Signature Boneless Hainanese Steamed Fragrant Coconut Rice, Traditional Condiments 108  
招牌無骨海南雞  
油飯及時令蔬菜, 薑茸, 自家酸辣醬及黑醬油
4. Baked Seafood Rice in Spanish Style 118  
西班牙海鮮焗飯
5. Kurobuta Porkloin Burger with Tomato Salad in Thousand Island Sauce 98  
Served with French Fries  
厚切黑豚扒千島醬蕃茄沙律漢堡  
配黑松露脆炸薯條

6. Gourmet Set (Appetizer + Main + Rice) 88  
Served Crispy Veggie Spring Roll  
Choose One (+12 for Extra Dish)  
Chicken & Mushroom with Black Truffle Cream Sauce,  
Tomato Bolognese, Thai Green Curry with Chicken,  
Mapo Tofu  
Rice  
一品料理 (前菜+主菜+飯)  
前菜 香脆野菜春卷  
主菜四選一 (每加一款+\$12)  
黑松露白汁蘑菇雞、濃香蕃茄肉醬、  
泰式青咖哩雞肉、麻婆豆腐  
絲苗白飯



7. Penang Seafood and Coconut Laksa 98  
檳城椰香海鮮喇沙湯米線
8. Angus Beef Slice with Fried Rice 82  
汁燒安格斯牛肉炒飯
9. Japanese Teriyaki Chicken Chop With Spaghetti 78  
日式照燒汁雞扒意大利粉

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Espresso   Americano   Regular Coffee 特濃咖啡   美式咖啡   咖啡	12	季節特飲

Deep Fried Fish Fingers (4pcs) 吉列魚手指(4件)	38	Deep Fried Chicken (5pcs) 脆炸雞塊(5件)	32	Black Truffle French Fries 黑松露脆炸薯條	25
Deep Fried Oyster (4pcs) 吉列炸蠔(4件)	42	Thai Crispy Spring Roll (4pcs) 脆炸蔬菜春卷(4件)	28		

## DESSERT 甜品 All dessert are freshly made

*Soufflé 原味疏乎厘	48	Crème Brûlée 法式焦糖燉蛋	38	Cheese Cake 特濃芝士蛋糕	32
*Crispy Chocolate Soufflé 朱古力脆皮疏乎厘	48	Homemade Baked Apple Crumble 自家製香焗蘋果金寶批	38		

\*Please allow 15 mins for preparation 需時15分鐘



## LUNCH MENU 午餐套餐 選用優質食材



1. Grilled US Sirloin Steak, Black Truffle Gravy Sauce  
燒美國西冷牛扒, 黑松露燒汁 178
2. Pan-fried Barramundi Fillet, Tomato Salsa  
香煎盲鱒魚柳, 蕃茄莎莎  
香草意大利粉或田園沙律 118
3. Signature Boneless Hainanese Steamed Fragrant Coconut Rice, Traditional Condiments  
招牌無骨海南雞  
油飯及時令蔬菜, 薑茸, 自家酸辣醬及黑醬油 108
4. Angel hair with shrimp, tomato & basil  
香草鮮蝦蕃茄天使麵 108
5. Tonkatsu Curry Rice  
日式咖哩吉列厚切豬扒飯 98

6. Gourmet Set (Appetizer + Main + Rice) 88  
Served Crispy Veggie Spring Roll  
Choose One (+12 for Extra Dish)  
Chicken & Mushroom with Black Truffle Cream Sauce,  
Tomato Bolognese, Stewed Beef in Red Wine,  
Mapo Tofu  
Rice  
一品料理 (前菜+主菜+飯)  
配香脆野菜春卷  
主菜任選一 (+\$12 多一款)  
黑松露白汁蘑菇雞、濃香蕃茄肉醬、  
紅酒燴牛肉、麻婆豆腐  
絲苗白飯



7. Smoked Salmon Caesar Salad 88  
煙三文魚凱撒沙律
8. Cream Penne With Nuremberg Sausage 82  
紐倫堡腸忌廉長通粉
9. Vietnamese Beef Noodle Soup 78  
越式牛肉湯河

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