

**SET LUNCH**  
午餐

- A. All Day Breakfast 全日早餐 98
- B. Daily Special 是日推介 118
- C. Fried Flat Noodle with Angus Beef with XO Sauce XO醬安格斯牛肉炒河粉 118
- D. Organic Cherry Tomato and Vegetables Linguine 意式有機蕃茄雜菜扁意粉 108
- E. Crab Meat and Mushroom Linguine with Black Truffle and Cream Sauce 黑松露蟹肉蘑菇扁意大利麵配忌廉汁 108
- F. Grilled French Spring Chicken Steak with Herbs (Boneless) 香草烤原隻法國春雞扒(無骨) 138
- G. Stewed Curry Beef Brisket with Rice 秘制咖喱牛腩配白飯 128
- H. Braised Abalone with Black Truffle and Wild Mushroom with Rice in Stone Pot 原隻鮑魚黑松露野菌石鍋飯 138
- I. Pan Seared Sea Bass with Garlic Butter Sauce 香煎鱸魚配蒜蓉牛油汁 138
- J. Signature Boneless Hainanese Chicken with Steamed Fragrant Coconut Rice DPD無骨海南雞配油飯 148
- K. Signature Baked Tomato Iberico Pork Chop Fried Rice with Japanese Kyushu Sunny Side up Egg 招牌蕃茄焗日本黑豚豬扒飯配日本九州太陽蛋 148
- L. Grilled Pork Rack with Vegetables and Potatoes, Fuji Apple Gravy Sauce 香烤黑豚豬鞍伴薯菜, 富士蘋果燒汁 158
- M. Roasted US Sirloin with Vegetables and Potatoes, Balsamic Vinegar 燒美國西冷牛扒伴薯菜, 陳年黑醋 178
- N. Grilled Beef Tenderloin with Pan Seared Duck Liver Black Truffle Gravy Sauce 香烤安格斯牛柳、香煎鴨肝、黑松露燒汁 248

+35 Tokyo's No.1 Cheesecake 東京芝士蛋糕  
+20 Kimbo Coffee, Special Drinks Or Double Chocolate  
配精選 **KIMBO** 咖啡、特色飲品或特濃朱古力

Set include of Soup of the Day, Coffee or Tea  
套餐包括精選湯品, 咖啡或茶



**DIM SUM SET**  
點心套餐

- Soup of The Day 天天老火湯
- Dim Sum Platter 點心拼盤
- Salt and Papper Crystal Prawn 七味椒鹽脆蝦球  
or  
Pine Nuts and Meat Floss with Lettuces 松子肉鬆生菜包
- Noodle with Abalone and Ginger 原隻鮑魚薑蔥撈麵  
or  
Fried Rice with Preserved Sausage 臘味粒炒香苗
- Coffee or Tea 咖啡或茶

168 每位用 / Person

**PENANG SEAFOOD LAKSA SET**  
招牌海鮮喇沙套餐

- Vietnamese Chicken Wing with Butter and Garlic 越式牛油蒜香雞翼
- Penang Seafood Laksa 正宗檳城海鮮喇沙湯麵
- Coffee or Tea 咖啡或茶

138 每位用 / Person

**CHINESE SET (FOR TWO)**  
三饊一湯 (兩位用)

- ( Please Choose 1 可選一款 )
- Poached Vegetables with Cordyceps Flower 蟲草花浸時菜
- Sizzling Chinese Lettuce in Claypot 啫啫唐生菜煲
- Poached Water Bamboo 京湯浸茭白
- ( Please Choose 2 可選兩款 )
- Soy Sauce Chicken | Poached Chicken with Conpoy | Crispy Chicken +30 玫瑰豉油雞 | 瑤柱水晶雞 | 龍崗炸子雞 +30
- Sichuan Style Fish With Pickled Vegetables 秘制四川酸菜煮魚
- Spicy Stir-fried Prawns 麻香爆炒蝦球
- Spicy Boiled Angus Beef in Sichun Style 川味水煮安格斯牛肉
- Sauteed Tea Tree Mushrooms with Sliced Iberico Pork Belly 茶樹菇炒黑毛豬腩片
- Braised Seafood with Vermicelli in Claypot 鍋燒海鮮伴粉絲
- Stir-fried Angus Beef with Scallion 蔥爆安格斯牛肉
- Sweet and Sour Pork With Bell Pepper and Pineapple 鮮鳳梨咕嚕黑豚肉
- Stir-fried Scallop with Chinese Celery 伴水芹香玉帶子
- Braised Minced Meat and Green White Beancurd 京槽肉碎扒白豆腐
- Braised Wild Mushroom and Beancurd 野菌紅燒豆腐
- Served with Daily Soup and Rice 配天天老火靚湯及絲苗白飯各兩客

178 每位用 / Per Person

Minimum for 2 Persons  
適用於2位或以上