

GRAND

• CAFÉ •

SET MENU

..... 3 COURSE SET AT \$498

inclusive of coffee or tea

STARTER *(your choice of one)*

-   HOME SMOKED SALMON CAESAR SALAD anchovies, garlic, cheese, croutons, bacon
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-   TABBOULEH SALAD tomato, parsley, onion, sumac, lemon, olive oil
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-  PARMA HAM seasonal melon
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-  HOMEMADE LIVER PÂTÉ red wine jelly, rye toasts
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-   TRADITIONAL LOBSTER BISQUE lobster meat, sour cream
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-   SICHUAN SPICY DUMPLINGS shrimp dumplings, chilli oil

MAIN COURSE *(your choice of one)*

-  300G AUSTRALIAN LAMB CHOPS roasted potatoes
café de Paris butter / gravy / peppercorn sauce
additional +50
-  300G ARGENTINEAN RIBEYE
café de Paris butter / gravy / peppercorn sauce
additional +50
-   LOBSTER AND CLAM LINGUINI
garlic, chilli, extra virgin olive oil
-   NORWEGIAN SALMON FILLET
grilled asparagus, rocket leaves, dill and caper cream sauce
-   WOK FRIED SCALLOPS
broccoli, x.o. sauce, served with steamed rice
-    HAINANESE CHICKEN RICE
seasonal vegetables, chicken broth, Asian herbs
-  SINGAPOREAN LOBSTER LAKSA
egg noodles, lobster, fish cake, chicken

DESSERT *(your choice of one)*

DAILY CAKE

HOMEMADE ICE CREAM or SORBET

FRUIT PLATTER

 VEGETARIAN

 GLUTEN FREE

 SUSTAINABLY SOURCED SEAFOOD

 PLANT BASE (VEGAN)

 CONTAINS ALCOHOL

 CONTAINS PORK

 CONTAINS NUTS

GRAND

· CAFÉ ·

三道菜套餐

..... \$498

包括咖啡或茶

頭盤 (請選以下一款)

  君悅煙製三文魚凱撒沙律 醃鯉魚, 蒜頭, 芝士, 香草脆麵包, 煙肉

  阿拉伯香葉沙律 番茄, 番茜, 洋蔥, 中東香料, 檸檬, 橄欖油

 巴馬火腿 時令蜜瓜

 君悅自製肝醬 紅酒啫喱, 黑麥多士

  傳統龍蝦湯 龍蝦肉, 酸忌廉

  四川紅油水餃 鮮蝦水餃, 辣椒油

主菜 (請選以下一款)

 烤澳洲羊架 300克 燒薯仔

法式牛油 / 燒汁 / 黑椒汁

另加 +50

 阿根廷肉眼 300克

法式牛油 / 燒汁 / 黑椒汁

另加 +50

  龍蝦蜆肉扁意粉

蒜蓉, 辣椒, 特級初榨橄欖油

  挪威三文魚柳

烤蘆筍, 火箭菜, 香草水瓜柳忌廉汁

  炒帶子

西蘭花, x.o. 醬, 配絲苗白飯

   海南雞飯

時令蔬菜, 蘿蔔雞湯, 亞洲香料

 新加坡龍蝦喇沙湯麵

龍蝦, 炸魚片, 雞肉

  甜品 (請選以下一款)

是日精選西餅

君悅自製雪糕 或 雪葩

水果拼盤

 素食

 不含麩質

 可持續發展海鮮

 純素

 含酒精

 含豬肉

 含果仁