



TANGRAM

BISTRO & BAR

Set Lunch 午市套餐

** 4-course 4 道菜 HK\$308

* 3-course 3 道菜 HK\$258

2-course 2 道菜 HK\$218

Cherry Tomato Salad 車厘茄沙律

Quinoa, Pesto 藜麥, 香草蒜蓉汁

Prosecco Superiore DOCG, Atilius, Italy

OR 或

Cauliflower Veloute 椰菜花湯

Vanilla oil, Grated Walnut 雲呢拿油, 胡桃粒

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** Egg Meurette 紅酒繪水煮蛋**

Bacon, Mushrooms, Red Wine Sauce 煙肉, 蘑菇, 紅酒汁

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Australian Organic Beef Hanger Steak 澳洲有機牛腹排 (+HK\$38)

French Fries, Black Pepper Sauce 薯條, 黑胡椒汁

Cabernet Sauvignon / Shiraz, Stella Bella Skuttlebutt, Margaret River, Australia

OR 或

Pan-fried Norwegian Salmon Filet 香煎挪威三文魚柳

Romanesco, Hollandaise Sabayon 羅馬花椰菜, 荷蘭沙巴雍醬

Sauvignon Blanc, Blowfish, South Australia, Australia

OR 或

Duck Parmentier 法式焗鴨腿

Shredded Confit Duck Leg, Potato Puree 油封鴨腿絲, 薯蓉

Famille J.M. Cazes, Côtes du Rhône, Réserve, Rhône Valley, France

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Crème Brulée 法式焦糖布丁

Caramelized Vanilla Madagascar Custard 焦糖馬達加斯加香草奶凍

Coffee or Tea 咖啡或茶

Additional HK\$88 with a glass of wine pairing 另加 HK\$88 可以配餐酒一杯



Chef's Recommendations 主廚推薦



Vegetarian 素食



Gluten-free 無麩質



Dairy-free 無乳製品

All price are subject to 10% service charges.

以上價目另收加一服務費。

Please advise our server if you have any food allergies or particular dietary preferences.

如有任何食物敏感或膳食偏好, 請知會餐廳職員。