



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$228

Starter 頭盤

Cucumber, Feta Cheese 青瓜, 希臘芝士 🌿

Mint Yogurt, Red Onion 薄荷乳酪, 紅洋蔥

Chardonnary, Clenelly Estate Reserve, Stellenbosch, South Africa

OR 或

Butternut Squash Soup 奶油瓜湯

Sesame Oil 芝麻油

Soft Golden Egg 炸溏心蛋 (+HK\$40) 🍳

Asparagus, Frisee 蘆筍, 九芽菜

Main Course 主菜

Australian Organic Beef Hanger Steak 澳洲有機牛腹排 (+HK\$40)

Creamed Mushroom Sauce 奶油蘑菇汁

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

OR 或

Brittany Mussels Mariniere 白酒煮布列塔尼青口 🍳

Shallots, Fries 青蔥, 薯條

Sauvignon Blanc, Blowfish, South Australia, Australia

OR 或

Confit Lamb Parmentier 法式焗羊肩 🍳

Shredded Confit Lamb Shoulder, Potatoes Puree 油封羊肩肉絲, 薯蓉

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

OR 或

Green Risotto 蔬菜意大利飯 🌿

Crème Fraiche 法式酸忌廉

Sauvignon Blanc / Semillon, Stella Bella Skuttlebutt, Margaret River, Australia

Dark Chocolate Mousse 黑朱古力慕絲 (+HK\$40)

72% Ecuador Cacao, Coffee 72% 厄瓜多可可, 咖啡

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



Dairy free
不含乳製品



Vegetarian
素食



Gluten free
無麩質



Chef's
Recommendations
廚師推介

• 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