



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$228

Starter 頭盤

Tabbouleh 塔布勒沙律

Semolina, Cucumber, Tomatoes, Dried Fruits, Herbs 杜蘭小麥, 青瓜, 蕃茄, 乾果, 香草

OR 或

Tomato, Bell Pepper Soup 蕃茄, 甜椒湯

Basil Oil 羅勒油

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\$58)

Tomatoes, Chimichurri sauce 蕃茄, 阿根廷青醬

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

Braised Pork Cheek 燴豬面頰

Red wine sauce, Potato Puree 紅酒汁, 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

Pineapple Tarte Tatin 焦糖菠蘿撻 (+HK\$40)

Coconut Cream 椰子忌廉

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

Mon – Fri 星期一至五 12:00nn to 2:30pm

Sat – Sun, Public Holidays 星期六至日, 公眾假期 12:00nn to 3:00pm



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