

# THREE COURSE DINNER MENU

- 388+10% -

· 晚市套餐 · 三道菜 ·

## 🔥 JERUSALEM ARTICHOKE SOUP

DILL OIL, FENNEL, CASHEW

菊芋濃湯、茴香、香草油、腰果

OR / 或

## 🔥 JAPANESE TOMATO SALAD

HUMMUS, CUCUMBER, MISO DRESSING

日本番茄沙拉、味噌醬、青瓜、鷹嘴豆泥

OR / 或

## SEARED YELLOWFIN TUNA

SESAME, CORIANDER, CHILLI, FINGER LIME

烤黃鱔吞拿魚、芝麻、芫茜、辣椒、手指檸

---

## PAN FRIED BARRAMUNDI

EGGPLANT YOGURT, BELL PEPPER, CUCUMBER, CARROT

香煎盲草、茄子乳酪、紅椒、青瓜、紅蘿蔔

OR / 或

## 🔥 HOMEMADE SPAGHETTI

PARMESAN, WHEY, GARLIC, PEPPERBERRY, CRISPY MUSHROOM

自家製意麵、芝士、蒜、胡椒莓、香脆蘑菇

OR / 或

## CONFIT DUCK LEG

CELERIAC MISO PUREE, CABBAGE, LENTILS, CARROT, CELERY

法式油封鴨腿、味噌芹菜頭醬、扁豆、紅蘿蔔、西芹

---

## 🔥 VANILLA RICE PUDDING

RHUBARB, APPLE COMPOTE, GINGER CRUMBLE, RAISINS

香草米布丁、蘋果、大黃、姜味餅、提子乾

OR / 或

## 🔥 COCONUT LAMINGTON

MANGO JAM, PANDAN CHANTILLY, PASSION FRUIT

椰子朱古力蛋糕、芒果、斑斕奶油、熱情果

OR / 或

## COFFEE / TEA

咖啡、茶

VEGETARIAN



素食

VEGETARIAN OPTION AVAILABLE



可改素食

10% SERVICE CHARGE 10%服務費