



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

Zucchini Carpaccio 生青瓜片

Marinated Salmon, Goat Cheese, Pine Nuts, Herbs 醃三文魚, 羊奶芝士, 松子仁, 香草

Prosecco Superiore D.O.C.G., Atilius, Italy

OR 或

Carrot Soup 甘筍湯

Orange, Cumin 香橙, 茴香子

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Marinated Spanish Octopus 醃西班牙章魚

Garlic, Lemon, Coriander 蒜頭, 檸檬, 香茜

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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

Seared Turkey Sea Bream 香煎土耳其鯛魚

Cauliflower, Broccoli 椰菜花, 西蘭花

Chardonnay, Blowfish, South Australia, Australia

OR 或

Spanish Pork Rack 西班牙豬鞍架

French Beans, Chorizo 法邊豆, 辣肉腸

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。