



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$238

French Brittany Oyster N.2 法國布列塔尼生蠔 (+HK\$68/pcs) 🍷

Shallot Vinegar, Lemon 香蔥醋, 檸檬

Starter
頭盤

Heirloom Carrot 原種甘筍 🌿🌱🌾

Orange, Carrot Jam 橙肉, 甘筍醬

OR 或

Mushroom Consommé 法式蘑菇清湯 🍄

Shimeji Mushroom, Spring Onion 鴻喜菇, 青蔥

Main Course
主菜

Grilled Flat Iron Beef Steak 烤牛肩扒 🍷🌾

Piquillos Condiments, Homemade Pomme Gaufrette 西班牙紅椒, 香脆方格薯片

Michel Lynch, Bordeaux Classic, Bordeaux, Merlot/Cabernet 2020

OR 或

Slow-cooked Sea Bass 慢煮海鱸魚 🍷🌱

Vegetable Julienne, Citrus Sauce 蔬菜絲, 柑橘汁

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

French Guinea Fowl 法國珍珠雞 (+HK\$58) 🌱

Seasonal Vegetables 時令蔬菜

Chateau Bel Air, Bordeaux, 2021

OR 或

Stuffed Shell Pasta 釀貝殼意粉 🍄

Spinach, Parmesan, Creamy White Wine Sauce 菠菜, 巴馬臣芝士, 白酒忌廉汁

Basque Cheesecake 巴斯克芝士蛋糕 (+HK\$48)

Coffee or Tea 咖啡或茶

Additional HK\$68 with a glass of wine pairing 另加 HK\$68 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