



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$238

Starter

頭盤

Heirloom Tomatoes 原種蕃茄

Watermelon Jelly, Anchovies, Basil 西瓜果凍, 銀魚柳, 羅勒

OR 或

Cucumber Gazpacho 西班牙青瓜凍湯

Greek Yogurt, Olive Oil 希臘乳酪, 橄欖油

Brittany Morisseau Mussels 布列塔尼青口 (+HK\$68)

Dill, White Wine Sauce 蒔蘿, 白酒汁

Main Course

主菜

Grilled Beef Tenderloin 烤牛柳 (+HK\$58)

French Fries, Black Pepper Sauce 薯條, 黑椒汁

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

OR 或

Grilled Norwegian Salmon 烤挪威三文魚

Fennel, Cabbage 茴香, 椰菜

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

Spanish Pork Sausage 西班牙豬肉腸

Mashed Potatoes, Shallot Sauce 薯蓉, 紅蔥頭汁

Chateau Bel Air, Bordeaux, 2021

OR 或

Mushroom Cannelloni 意大利蘑菇卷麵

Parmesan, Truffle Sauce 巴馬臣芝士, 松露汁

***Additional Australian Winter Black Truffle 另加澳洲冬季黑松露 (+HK\$75 around 3 grams / 約 3 克)**

Earl Grey Crème Brulée 伯爵茶焦糖燉蛋 (+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