



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$248

Starter

頭盤

Beetroot, Blue Cheese 紅菜頭、藍芝士

Pear, Parma Ham 雪梨、帕馬火腿

OR 或

Pumpkin Soup 南瓜湯

Hazelnut Oil 榛子油

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 2022

OR 或

Grilled Sea Bream 烤鯛魚

Ratte Potatoes, Leeks 拉特馬鈴薯、大蔥

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2023

OR 或

Confit Duck Leg 油封鴨腿

Mashed Potatoes, Port Wine Sauce 薯蓉、鮑酒汁

Chateau Bel Air, Bordeaux, 2022

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)**

Pistachio Chocolate Tartlet 朱古力開心果撻 (+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
不含乳制品



Vegetarian
素食



Gluten free
無麩質



Chef's Recommendations
廚師推介

* All prices 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