



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$248

Starter 頭盤

House-cured Salmon 自家醃製三文魚

Fennel, Apple Salad 茴香、蘋果沙律

OR 或

Root Vegetable Soup 根莖蔬菜湯

Cumin, Fresh Cream 孜然、鮮忌廉

Seasonal Black Truffle Soft Egg 時令黑松露溏心蛋 (+HK\$78)

Cured Iberico Ham, Corn 風乾西班牙火腿、粟米

Main Course 主菜

Grilled Beef Tenderloin 烤牛柳 (+HK\$58)

French Fries, Black Pepper Sauce 薯條、黑椒汁

Pierre Chainier, Les Calcaires, Loire Valley, Pinot Noir 2023

OR 或

Black Cod Fish 銀鱈魚 (+HK\$58)

Cabbage, Celery 椰菜、西芹

Pierre Chainier, Les Calcaires, Loire Valley, Sauvignon Blanc 2023

OR 或

Confit Duck Parmentier 法式焗鴨肉

Potato Mousseline, Caramelized Onion 薯蓉、焦糖洋蔥

Chateau Bel Air, Bordeaux, 2022

OR 或

Pumpkin Ravioli 南瓜意大利雲吞

Parmesan, Walnut, Black Pepper 巴馬臣芝士、合桃、黑胡椒

Caramel Pudding 焦糖布甸 (+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



We use cage-free egg for all items with egg.
我們選用非籠養雞蛋製作所有含有雞蛋成份的餐點



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