



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$248

Starter

頭盤

Yellow Beetroot Salad 黃金甜菜頭

Avocado, Sumac 牛油果、舒馬克香料

OR 或

Cauliflower Soup 椰菜花湯

Dill Oil 蒔蘿油

Seared French Scallops 香煎法國帶子 (+HK\$98) 🍽️

Celery Roots, Capers 芹菜根、酸豆

Main Course

主菜

Beef Tenderloin 牛柳 (+HK\$58) 🍽️ 🌱

Heirloom Potatoes, Homemade Barbecue Sauce 原種馬鈴薯、自製燒烤汁

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

OR 或

Seabass 海鱸魚 (+HK\$58) 🌱 🐟

Broccolini, White Wine Sauce 西蘭花苗、白酒汁

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

OR 或

Confit Lamb Parmentier 法式焗羊肉

Potato Mousseline, Spices 薯蓉、香料

Chateau Bel Air, Bordeaux, 2022

OR 或

Porcini Mushroom Ravioli 牛肝菌意大利雲吞 🍽️

Parmesan, Truffle Sauce 巴馬臣芝士、松露汁

Apple Crumble 蘋果金寶 (+HK\$48)

Green Apple, Vanilla Sauce, Cinnamon 青蘋果、雲呢拿汁、肉桂

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



Seabass comes from an ASC certified responsible farm. www.asc-aqua.org



Dairy free
不含乳製品



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