



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$248

Starter

頭盤

Caesar Salad 凱撒沙律

Parmesan, Crouton 巴馬臣芝士、烤麵包粒

OR 或

Mushroom Consommé 蘑菇清湯

Shimeji, Garlic Oil 鴻喜菇、蒜油

Mediterranean Octopus 地中海八爪魚 (+HK\$68)

Potato Salad, Spicy Mayonnaise 馬鈴薯沙律、香辣蛋黃醬

Main Course

主菜

Grilled Beef Tenderloin 烤牛柳 (+HK\$58)

Heirloom Carrots, Chimichurri 原種甘筍、阿根廷青醬

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 Duck Leg Pie 法式焗鴨肉批

Potato Mousseline, Caramelized Onion 薯蓉、焦糖洋蔥

Chateau Bel Air, Bordeaux, 2022

OR 或

Mushroom Risotto 蘑菇意大利飯

Parmesan, Truffle 巴馬臣芝士、松露

Thousand Layer Crepes Cake 千層蛋糕 (+HK\$48)

Tea WG French Earl Grey Tea, Mascarpone, Tea Jelly 伯爵茶、意式軟芝士、茶凍

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