



TANGRAM  
BISTRO & BAR

## Seasonal Lunch Set 時令午餐

**Starter & Main Course 頭盤 & 主菜 HK\$248**

**Starter**  
頭盤

**Niçoise Salad 尼斯沙律**   **SIGNATURE DISH**

Tuna, French Beans, Boiled Egg, Black Olives, Potatoes, Champagne Vinaigrette  
吞拿魚、法邊豆、焗蛋、黑橄欖、薯仔、香檳醋汁

OR 或

**Seafood Veloute 海鮮濃湯**

**Pâté en Croûte 法式酥皮凍批 (+HK\$68)** **SIGNATURE DISH**

Foie Gras, Port Wine Jelly, Gherkins, Dijon Mustard 鵝肝、砵酒啫喱、酸黃瓜、法式芥末醬

**Main Course**  
主菜

**Beef Bourguignon 紅酒燴牛肉** **SIGNATURE DISH**

Pearl Onions, Carrots, Mushrooms, Lardon 珍珠洋蔥、甘筍、蘑菇、煙肉  
*Pierre Chainier, Les Calcaires, Loire Valley, Pinot Noir 2023*

OR 或

**Pan-seared Cod 香煎鱈魚 (+HK\$68)** 

Seafood Ragout, Squid Ink Tuile 海鮮濃汁、墨汁脆片  
*Pierre Chainier, Les Calcaires, Loire Valley, Sauvignon Blanc 2023*

OR 或

**Seafood Spaghetti Arrabiata 香辣海鮮蕃茄意粉** 

Squid, Prawns, Mussels 魷魚、鮮蝦、青口

OR 或

**Caponata Croquette 茄子雜菜炸丸子** 

Sautéed Mushrooms, Green Pea Puree, Micro Herbs 炒蘑菇、青豆醬、香草苗  
*Chateau Bel Air, Bordeaux, 2022*

**Pistachio Basque Cheese Cake 開心果巴斯克芝士蛋糕 (+HK\$48)**

Cream Cheese, Pistachio Cream, Crushed Pistachio 忌廉芝士、開心果忌廉、開心果碎

**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



MSC-C-50002  
Seafood with this mark comes from an MSC certified sustainable fishery.  
www.msc.org



DAIRY FREE  
無乳製品



GLUTEN FREE  
無麩質



VEGETARIAN  
素食

**SIGNATURE DISH**

推介



We use cage-free egg for all items with egg  
我們選用平層籠養雞蛋製作所有含有雞蛋成分的餐點

• 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