



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 (+HK\$68)

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 (+HK\$68)

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 (+HK\$68)

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 (Rainforest Alliance Certified) or Tea (Fair Trade Certified)

咖啡(雨林聯盟認證) 或 茶(公平貿易認證)

Unlimited NORDAQ fresh still & sparkling water \$30 /person

暢飲 NORDAQ 純淨水與氣泡水 \$30 /位



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