



TANGRAM
BISTRO & BAR

French Fusion Gastronomy Set Lunch 法式美饌午餐

Starter & Main Course 頭盤 & 主菜 HK\$258

Starter 頭盤

Seasonal Soup 是日餐湯

OR 或

Caesar Salad 凱撒沙律

Smoked Salmon, Bacon, Parmesan 煙三文魚、煙肉、巴馬臣芝士

Hokkaido Scallop Ceviche, Trout Roe, Lime Vinaigrette (+HK\$68)

SIGNATURE DISH

柑橘汁醃北海道帶子、鱒魚子、青檸油醋汁

Main Course 主菜

Angus Sirloin Steak au Poivre 法式黑椒安格斯西冷牛扒 (+HK\$68)

SIGNATURE DISH

French Fries, Cognac Pepper Sauce 薯條、干邑胡椒汁

OR 或

Pan-seared Seabass Fillet 香煎鱸魚柳



Roasted Seasonal Vegetables, Lemongrass Beurre Blanc 烤時令蔬菜、香茅白酒奶油汁

OR 或

Ocean Pearl Risotto 燴珍珠意大利飯

USA Rice, Mussels, Prawns, Scallops, Cheese Foam 美國珍珠米、青口、蝦、帶子、芝士泡沫

OR 或

Baked Eggplant Lasagna 焗茄子千層麵



Crispy Cheese, Capsicum Coulis 香脆芝士、甜椒醬汁

Mille-Feuille 法式千層酥 (+HK\$48)

USA Rice Custard Cream, Strawberry Compote 美國珍珠米吉士醬、草莓果醬

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)

Selected Wine +HK\$68 / glass

精選餐酒每杯+HK\$68

Unlimited BE WTR still & sparkling water \$30 /person

暢飲 BE WTR 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

• 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