

Blackboard Specials

Starter

Deep-fried Beetroot with Lemon and Mint Yoghurt 香炸紅菜頭伴檸檬、薄荷乳酪	\$88
Grilled Halloumi Cheese with Quinoa, Apple and Pumpkin Salad, Balsamic Vinegar 香烤塞浦路斯哈羅米芝士配南瓜沙律、藜麥、蘋果粒、意大利黑醋	\$88
Scallop and Red Prawn Tartare, Rice Cracker with Wasabi Dressing 帶子、紅蝦鞭靚脆米餅伴芥末	\$98

Main Course

Grilled Lamb Loin with Chickpea Curry and Sautéed Baby Spinach 香烤羊柳配鷹嘴豆咖喱、炒菠菜苗	\$348
Baked Salmon Fillet with Lemon, served with Wild Rice, Asparagus, Sun-dried Tomato and Pesto Sauce 檸檬焗三文魚柳配野米飯、蘆筍、蕃茄乾伴青醬	\$288
Grilled King Prawn with Laksa Pesto Linguine 香烤大蝦配青醬扁意粉	\$178
Ravioli with Hazelnut, Basil and Hummus Cream Sauce 意大利餛飩配榛子、羅勒、鷹嘴豆泥忌廉醬	\$148

Dessert

Fig Panna Cotta with Mixed Berries 無花果果凍伴雜莓	\$68
Soft Cheese Cake with Mango and Mint Sauce 薄荷醬香芒軟乳酪芝士餅	\$68