



Café bord de Mer
& Lounge

Lunch Combo Set Menu

午市套餐菜單

Appetizer 前菜

(Choose one of the following 任選以下一款)

Double Boiled Chicken Soup with Maitake Mushroom
舞茸菇燉雞湯

Smoked Salmon and Guacamole Bruschetta
煙三文魚牛油果醬多士

French Onion Soup 
法式洋蔥湯

Main Course 主菜


(Choose one of the following 任選以下一款)

Poached Seabass Fillet Sliced in Fish Broth
with Yam, Fungus and Wolfberry
鮮淮山雲耳妃子魚湯浸鱸魚片
Served with Steamed Rice 配絲苗白飯

Poached Chicken (Boneless) with Fried Garlic, Ginger and Scallion
無骨金蒜薑蔥霸王雞
Served with Steamed Rice 配絲苗白飯

Grilled Beef Filet Mignon with Truffle Butter on
Mashed Potato and Vegetable (Add Additional HK\$20)
烤牛柳配黑松露牛油伴薯蓉及時蔬 (需另加 HK\$20)

Prawn and Chorizo Linguine with Citrus Arrabiata Sauce
西班牙腸蝦肉扁意粉配橘子辣茄醬

Steamed Egg White and Bean Curd topped with Vegetable 
翠塘滑豆腐
Served with Steamed Rice 配絲苗白飯



Vegetarian 素食之選

Corkage fee 開瓶費：每瓶 HK\$250 per bottle | Cake-cutting fee 切餅費：每磅蛋糕 HK\$150 per pound.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。



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Dessert 甜品

(Choose one of the following 任選以下一款)

Stewed Coconut Milk with Peach Resin

桃膠燉椰汁鮮奶

Tiramisu in Glass

意式咖啡芝士蛋糕杯

Lemon Meringue Tart

檸檬蛋白撻

Served Selection of Tea or Coffee

配精選茶或咖啡



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