

Set Lunch

Starter

Salmon Sashimi with Seaweed Salad and Miso Dressing

三文魚刺身配海藻沙律和味噌醬

or 或

Grilled Seasonal Vegetables with Quinoa and Capsicum Sauce

烤時令蔬菜配藜麥和燈籠椒汁

Soup

Smoked Ham, Sweet Corn and Potato Chowder

煙熏火腿配粟米和馬鈴薯濃湯

Main Course

Penne, Pancetta, Porcini, Tomatoes Chili and Basil

蕃茄辣椒長通粉配煙腩肉, 牛肝菌和羅勒

or 或

Roasted French Spring Chicken, Potatoes, Carrot and Salsa Verde

燒烤法國春雞配馬鈴薯, 蘿蔔和意大利青醬

or 或

Pan Seared Barramundi,

Baby Spinach and Shellfish Red Wine Reduction

香煎盲槽配菠菜和海鮮葡萄酒汁

or 或

Parmesan Risotto, Baby Scallops, Zucchini and Tarragon Oil

帕馬臣芝士意大利飯配帶子, 意大利青瓜和龍蒿油

or 或

French Seafood Bouillabaisse (Supplement \$228)

Cod, Salmon, Mussels & King Prawn

法國海龍王湯 (另加 \$228)

鱈魚、三文魚、青口和虎蝦

Dessert

Mix Berries Tart

雜莓餅

Coffee or Tea

咖啡或茶

Van Gogh Exclusive Cappuccino or Latte Supplement \$25

梵高獨家泡沫咖啡或拿鐵另加\$25

2 Courses \$218 / 3 Courses \$268 / 4 Courses \$298

兩道菜 \$218 / 三道菜 \$268 / 四道菜 \$298

Please advise us if you have any food allergies

如有任何食物過敏請告訴我們

All prices in HKD and subject to 10% service charge

所有價目以港元計算另加一服務費