

# Set Lunch

## Starter

Assorted Cold Cut and Ham Platter with Condiment  
歐陸凍肉火腿拼盤

or 或

Smoked Salmon Greek Salad with Persevered Lemon Dressing  
煙三文魚希臘沙拉配檸檬汁

## Soup

Minestrone with Pesto and Parmesan  
意大利雜菜湯配香蒜羅勒及帕馬臣芝士

## Main Course

Penne, Mushroom Ragout, Arugula and Truffle Paste  
意大利長通粉配蘑菇、火箭菜和及松露醬

or 或

Grilled Canadian Pork Chop,  
Tropical Fruit Salas and Balsamic Dressing  
烤加拿大豬排配熱帶水果沙沙及意大利油醋汁

or 或

Herb Crusted Dover Sole Fillet, Peperonata and Lemon Wedge  
香草龍脷柳配意大利甜椒及檸檬

or 或

Saffron Risotto, Pink Shrimps, Clams and Mussels  
藏紅花意大利飯配粉紅蝦、蜆肉及青口

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

Coconut Panna Cotta with Pineapple-orange Broth  
椰子奶凍配菠蘿橙汁

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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