



TANGRAM

BISTRO & BAR

Seasonal Lunch Set 時令午餐

Starter & Main Course 頭盤 & 主菜 HK\$238

Starter

頭盤

Yellow Beetroot 金黃甜菜頭

Sumac, Avocado 舒馬克香料, 牛油果

OR 或

Peas, Potatoes Soup 青豆薯仔湯

Fresh Cream, Basil Oil 新鮮忌廉, 羅勒油

Seasonal French Scallop from Normandy 時令法國諾曼第帶子 (+HK\$98)

Pumpkin, White Wine Sauce 南瓜, 白酒汁

Main Course

主菜

Grilled Beef Tenderloin 烤牛柳 (+HK\$28)

Spinach, Crispy Potatoes 菠菜, 香脆薯仔

Michel Lynch, Bordeaux Classic, Bordeaux, Merlot/Cabernet 2020

OR 或

Norwegian Salmon "Court-Bouillon" 挪威三文魚 "蔬菜白酒湯"

Leek Confit, Seaweed 油封大蔥, 海藻

Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021

OR 或

French Guinea Fowl 法國珍珠雞 (+HK\$58)

Spring Vegetables 時令蔬菜

Chateau Bel Air, Bordeaux, 2021

OR 或

Baked Stuffed Tomatoes 焗釀蕃茄

Organic Millet, Tarragon 有機小米, 龍蒿葉

Poached Pear 燉香梨 (+HK\$40)

Red Wine, Mandarin, Raspberry Tuile 紅酒, 橘子, 紅桑子片

Coffee or Tea 咖啡或茶

Additional HK\$68 with a glass of wine pairing 另加 HK\$68 可以配餐酒一杯

Mon – Fri 星期一至五 12:00nn to 2:30pm

Sat – Sun, Public Holidays 星期六至日, 公眾假期 12:00nn to 3:00pm



Dairy free
不含乳製品



Vegetarian
素食



Gluten free
無麩質



Chef's
Recommendations
廚師推介

• All price 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