



TANGRAM

BISTRO & BAR

## Seasonal Lunch Set 時令午餐

**Starter & Main Course 頭盤 & 主菜 HK\$228**

### Starter

頭盤

#### Baked Sweet Potatoes 烤蕃薯

Fennel, Red Onion, Honey Mustard Dressing 茴香, 紅洋蔥, 蜂蜜芥末醬

OR 或

#### Roasted Sweet Corn Soup 烤粟米湯

Coconut Cream, Smoked Paprika 椰子忌廉, 煙紅椒粉

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#### Seared Scallop 香煎帶子 (+HK\$48)

Pumpkin, Garlic, White Wine Sauce 南瓜, 香蒜, 白酒汁

### Main Course

主菜

#### Grilled Flank Steak 烤側腹牛排 (+HK\$58)

Broccolini, Heirloom Potatoes, Homemade Barbecue Sauce 長柄西蘭花, 原種薯仔, 自製燒烤醬

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

OR 或

#### Atlantic Cod Fish 大西洋鱈魚

Asparagus, Romesco Sauce 蘆筍, 西班牙紅甜椒醬

*Michel Lynch, Bordeaux Classic, Bordeaux, Sauvignon Blanc 2021*

OR 或

#### Grilled Spanish Pork Sausage 烤西班牙豬肉腸

Potato Mousseline, Shallots Confit 薯蓉, 油封青蔥

*Chateau Bel Air, Bordeaux, 2021*

OR 或

#### Mushroom "Scallop" 蘑菇“帶子”

Brussel Sprouts, Creamy Truffle Sauce 小椰菜, 忌廉松露汁

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#### Cherry Clafoutie 櫻桃批 (+HK\$40)

Sweet Crème Fraiche 甜法式酸忌廉

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#### 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