



TANGRAM

BISTRO & BAR

## Seasonal Lunch Set 時令午餐

**Starter & Main Course 頭盤 & 主菜 HK\$238**

### Starter

頭盤

#### Roasted Pumpkin 烤南瓜

Dried Tomatoes, Feta Cheese 蕃茄乾, 菲達芝士

OR 或

#### Celeriac Soup 芹菜頭湯

Peas, Basil Oil 豌豆, 羅勒油

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

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

### Main Course

主菜

#### Grilled Beef Tenderloin 烤牛柳 (+HK\$58) 🍷

Onion Puree, Roasted Baby Carrots 洋蔥蓉, 烤小蘿蔔

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

OR 或

#### Sea Bream 鯛魚 🍷

Fennel, Capers, Anchovies Brown Butter 茴香, 酸豆焦化牛油

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

OR 或

#### Confit Lamb Parmentier 法式焗油封羊肉馬鈴薯

Potato Mousseline 薯蓉

*Chateau Bel Air, Bordeaux, 2021*

OR 或

#### Mushrooms Risotto 蘑菇意大利飯 🍷

Morels, Shimeji 羊肚菌, 鴻喜菇

### Tarte Bourdaloue 法式經典西洋梨撻 (+HK\$40)

Pear, Almond Cream 雪梨, 杏仁忌廉

### 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