

BriKetenia

Set Lunch

BriKetenia Salad Bar

自助沙津吧

Or

Fish Soup with Garlic Croutons

鮮魚湯配香蒜麵包粒

Or

Parma Ham with Rock Melon and Green Salad

巴馬火腿配哈密瓜及鮮菜沙津

Or

Lobster Bisque (Add \$50)

法國干邑龍蝦湯(加 \$50)

Main Course

Smoked Salmon Tomato Baguette with Organic Greens and Cream Cheese

煙三文魚配蕃茄味法包、有機時蔬及忌廉芝士

\$88

Chicken Julienne Penne with Pesto Sauce

雞絲燴長通粉配青醬汁

\$108

Spaghetti Vongole with Cherry Tomato, Parsley and White Wine Sauce

白酒汁煮蜆肉意大利粉配車厘茄

\$148

Pan Seared Duck Breast with Quinoa and Mashed Potatoes

香煎鴨胸配藜麥及薯蓉

\$168

French Pollack Fillet in Porcini Broth, Cous Cous and Bellota Ham

法國鱈魚配牛肝菌汁、中東米及法國火腿

\$188

Grilled Australian Beef Tenderloin with Roasted New Potatoes and Baby Carrots

烤澳洲牛柳配新薯及小甘筍

\$218

Grilled Scallop Risotto with Wild Mushroom and Black Truffle Paste

香煎帶子燴意大利飯配野菌及黑松露醬

\$248

Regular Coffee or Tea

咖啡或茶

(Upgrade to Latte / Cappuccino \$20)

Dessert of the Day + \$30

精選甜品

All prices are subject to 10% service charge

另設加一服務費

Please let us know if you have any food allergies

如您有任何食物敏感,請務必通知我們