

3 Course dinner set 3 道式晚餐套餐

Starter 前菜

Daily soup 例汤

VEGGIE FRIENDLY SALAD “摇摇乐” 蔬菜沙拉

With fresh Beetroot, Avocado, mixed greens, Asparagus, Candied Walnuts, Cherry Tomato.

Salmon Tartart 三文鱼牛油果塔塔

With Avocado Tomato Relish and crispy bread

Chop Chop Chicken Mango Salad 鸡肉芒果色拉

With Tomato, Cucumber, Onion, Garlic, Lemon juice and Olive Oil.

Main Course 主菜

BBQ Pork RIBS. Side with salad/Fries

Pork ribs marinated in spice barbecue sauce and slow cooked.

美式烧烤酱微辣猪肋排可选配薯条或混合沙拉

Grilled Chicken leg wrap 烤鸡腿卷配培根意面

Chicken wrap with Bell Pepper and Mozzarella Cheese served with Bacon Spaghetti Olio Aglio.

Porcini Risotto. 牛肝菌口口

Wild Porcini Mushroom broth cooked with Creamy Cheese Sauce.

New York Steak 纽约西冷牛排(Add 58 for set,需加 58 元作为套餐主菜)

8oz of Beef Sirloin served with Roasted Potato, Asparagus and Black Pepper Sauce.

Cod Fish. 烤银鳕鱼配水瓜柳圆椒泥(Add 38 for set,需加 38 元作为套餐主菜)

Pan-fried Cod Fish with Red Pepper Sauce, Asparagus and Tomato Comfit.

Lamb Shankar with Pilaf Rice 红酒烩羊膝配巴适马蒂米饭(Add 30 for set,需加 30 元作为套餐

主菜)

Braised New land Lamb Shankar with red wine, side with creamy verge Pilaf Rice

DESSERT 甜品

Baked Alaska 蛋白霜冰淇淋蛋糕

New York style cheese cake. 纽约芝士蛋糕 48

Chocolate Sand with fresh Berries 巧克力配新鲜莓果 48

RMB198 /set, Add 20 RMB get a beer on the tap/house wine/milk shaker

3 道式晚餐套餐为 198 元,加 20 元每份套餐可以选配一杯生啤/奶昔/店葡萄酒