

# FAVOURITE

法家莊

PRIVATE KITCHEN BY 5R

## Holidays Set Lunch Menu 中午假日套餐

Saturday, Sunday and Public Holidays 12:00pm-3:00pm

星期六、日及公眾假期中午十二時至下午三時

### *Home made Squid Ink Bread* 自家製墨魚汁麵包

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*Pan-seared Brie Cheese with Dry fruit Almond Toast* 香煎畢芝士配乾果杏仁多士

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### *Soup of the Day* 精選餐湯

or

*Cognac Lobster Bisque* 干邑龍蝦濃湯 (add 加\$40)

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*Pan-seared Fresh Fillet of Salmon* 香煎三文魚柳 \$248

Or

*Roasted French Spring Chicken* 燒焗法國春雞 \$298

Or

*Grilled US Prime Angus Sirloin Steak* 燒美國頂級安格斯肉眼扒 \$368

Or

*Roasted Iberico Rack of Pork* 燒焗西班牙伊比利亞豬鞍 \$368

Or

*Roasted Australia Rack of Lamb* 燒焗澳州羊鞍 \$368

Or

*French Duck Confit* 法式油浸鴨脾 \$368

Or

*Roasted Rack of Veal* 燒焗牛仔鞍 \$388

Or

*Beef Wellington with Black Truffle (please reserve one day before)* \$480

焗黑松露威靈頓牛柳 (需一天前預訂)

Or

*Grilled Whole Lobster (please reserve one day before)* \$600

扒原隻龍蝦 (需一天前預訂)

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### *Coffee or Tea* 咖啡或茶

*Dessert* 假日精選甜點 \$50 up

*Plus 10% service charge* 加一服務費

