

EXPRESS LUNCH

APPETIZER 頭盤

Choice of

Chilled Crab and Sweetcorn Cannelloni,
Roasted Pepper Aioli
蟹肉甜粟卷

Roasted Beetroot and Pumpkin, Parmesan Tuile,
Cumin Yoghurt, Mesclun Greens {V}
烤紅菜頭南瓜沙律 {素}

Clam Chowder
周打蜆湯

MAIN COURSE 主菜

Choice of

Martelli Linguini {V} 青醬扁意粉配蘆筍及烤意大利青瓜 {素} \$118
pesto cream with asparagus, pine nuts, roast zucchini

Lamb Vindaloo 辣羊肉咖喱配印度香米及蒜香薄脆 \$158
spicy lamb curry served with cucumber raita, papadum, coriander, chili and basmati Rice

Mirage Express Salad Bowl 招牌沙律配 \$168
*tomato, cucumber, boiled egg, baby radish, pine nuts, mesclun greens, avocado,
with aged-balsamic vinaigrette*

**Served with your choice of: 可持續發展三文魚扒 或 法式雞胸 或 紐西蘭羊架 (另加 \$30)*
Sustainable European Salmon/ French Chicken Breast/ New Zealand Lamb Chops (add \$30)

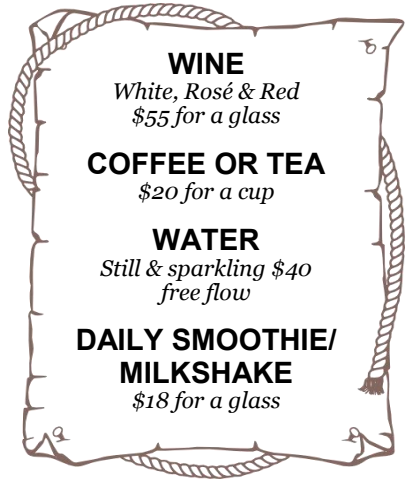
Steamed Seabass 蒸鱸魚配大蒜薯蓉湯 \$198
potato and leek emulsion, potatoes, heirloom vert and broad beans with fried leeks

USDA Angus Striploin “Steak Frites” 安格斯西冷牛扒配薯條 \$268
with fries and chipotle mayo

**Change the beef to signature Angus Ribeye {add on \$90} 轉安格斯肉眼牛扒 {另加 \$90}*

DESSERT 甜品

Add \$55 for house made assorted pastries, petite fours, seasonal fruits and a coffee or tea
加\$55 精選甜品, 水果及咖啡或茶



EXPRESS LUNCH

APPETIZER 頭盤

Choice of

Salmon and Mango Tartare, Dill Crème Fraiche,
Pickled Salmon Roe

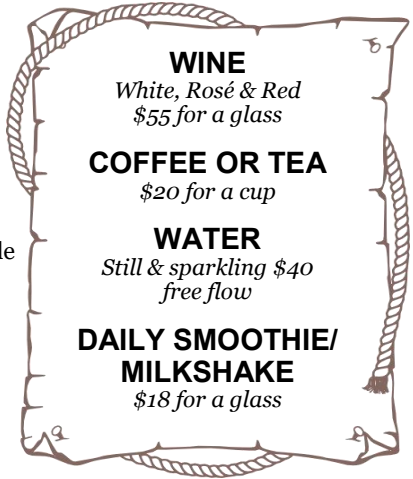
三文魚芒果他他

Mirage Caesar Salad, Crispy Serrano Ham,
White Anchovies, Smoked Olives, Parmesan Tuile

凱撒沙律

Roasted Jerusalem Artichoke Veloute,
Ceps Crème, Ceps Essence {V}

耶路撒冷菊忌廉湯 {素}



MAIN COURSE 主菜

Choice of

Dhansak Curry {V} 豆咖喱配印度香米及蒜香薄脆 {素}
with basmati rice, Indian pickles, papadam

\$118

Martelli Spaghetti Prawn Alfredo 蒜香大蝦意大利麵
with brown mushrooms in parmesan cream

\$158

Mirage Express Salad Bowl 招牌沙律配
tomato, cucumber, boiled egg, baby radish, pine nuts, mesclun greens, avocado,
with aged-balsamic vinaigrette

\$168

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Sustainable European Salmon/ French Chicken Breast/ New Zealand Lamb Chops (add \$30)

Osso Bucco a la Milanaise 慢煮牛仔腿配蕃紅花意大利飯
slow-cooked veal shank with saffron risotto and broccoli

\$198

USDA Angus Striploin “Steak Frites” 安格斯西冷牛扒配薯條
with fries and chipotle mayo

\$268

*Change the beef to signature Wagyu Flat Iron {add on \$90} 轉和牛牛肩扒 {另加 \$90}

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APPETIZER 頭盤

Choice of

Sesame Crusted Tuna, Tomato, Bell Pepper,
and Roasted Pineapple Salsa

芝麻香煎吞拿魚

Asparagus Toasts with Black Trumpet-Aioli
and Parmesan Cheese {V}

黑喇叭菇醬芝士蘆筍多士 {素}

Onion Soup with Cheese Crouton

法式洋蔥湯

MAIN COURSE 主菜

Choice of

Impossible Bolognese Martelli Rigatoni {V} 香濃肉醬長通粉 {素}

\$118

Goan Prawn Curry 大蝦咖喱配印度香米及蒜香薄脆

\$158

with basmati Rice, coriander, and papadam

Mirage Express Salad Bowl 招牌沙律配

\$168

tomato, cucumber, boiled egg, baby radish, pine nuts, mesclun greens, avocado,
with aged-balsamic vinaigrette

*Served with your choice of: 可持續發展三文魚扒 或 法式雞胸 或 紐西蘭羊架 (另加 \$30)

Sustainable European Salmon/ French Chicken Breast/ New Zealand Lamb Chops (add on \$30)

Lemon Sole 香煎龍脷魚配檸檬牛油汁

\$218

with lemon and parsley, baby Swiss potatoes cooked with ham hock

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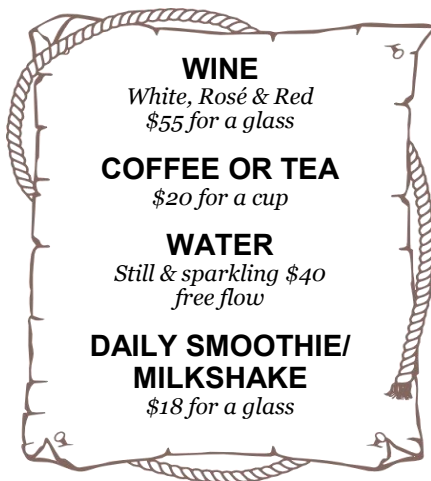
with fries and chipotle mayo

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APPETIZER 頭盤

Choice of

Beetroot Carpaccio, Burrata, Walnuts, Rocket {V}

紅菜頭沙律 {素}

Thai Green Mango Salad, Bean Sprouts,
Locally Sourced Squid, Crushed Peanuts

泰式青芒果沙律

Cream of tomato with Parmesan Tuille {V}

忌廉蕃茄湯 {素}

MAIN COURSE 主菜

Choice of

Portabello Mushroom “Tarte Tatin” {V} 蘑菇芝士撻 {素}

with honey and ricotta cheese, confit garlic puree, mushroom essence, petite frisee salad

\$118

Chicken Tarkari, Nepalese Curry 尼泊爾雞肉咖喱配印度香米

with tumeric, coriander, basmati rice

\$158

Mirage Express Salad Bowl 招牌沙律配

*tomato, cucumber, boiled egg, baby radish, pine nuts, mesclun greens, avocado,
with aged-balsamic vinaigrette*

\$168

**Served with your choice of: 可持續發展三文魚扒 或 法式雞胸 或 紐西蘭羊架 {另加 \$30}*

Sustainable European Salmon/ French Chicken Breast/ New Zealand Lamb Chops {add on \$30}

New Zealand Lamb Shank slow-cooked in Red Wine 紅酒慢煮紐西蘭羊腩

celeriac puree, butter-glazed baby carrots, brown mushrooms, rosemary

\$198

USDA Angus Striploin “Steak Frites” 安格斯西冷牛扒配薯條

with fries and chipotle mayo

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