



## 廚師推介 (午市)



### Chef's Recommendations ( Lunch )

#### 牛肉 Beef

■ 黑松露免治牛肉煎腸粉  
Pan Fried Flour Rolls with  
Minced Beef in Black Truffle Oil

\$148

■ 黑松露牛肉生菜包 (6件)  
Black Truffle Sauce with Beef  
in Lettuce Wrap (6pcs)

\$138

■ 蜜椒鮮淮山牛腩  
Pan Fried Beef Shin with  
Sweet Pepper & Chinese Yam

\$138

■ 避風塘脆皮牛坑腩  
Deep Fried Beef Brisket in  
Hong Kong Style

\$138

■ 蜜汁香煎牛脷托 (6件)  
Pan-fried Ox Tongue with  
Honey Sauce (6pcs)

\$ 118

#### 海鮮 Seafood

■ 豉油皇煎蝦碌 (6隻)  
Sauteed Prawn with  
Supreme Soy Sauce (6pcs)

\$198

■ 鮮蟹肉洋蔥芝士焗釀蟹蓋 (每隻)  
Baked Stuffed Crab Shell with Cheese  
and Fresh Crab Meat (each)

\$148

■ 香煎粒粒墨魚餅 (6件)  
Pan Fried Cuttlefish Cakes (6pcs)

\$138

■ 香煎羽衣甘藍鯪魚餅 (6件)  
Pan Fried Dace Fish Cake with Kale (6pcs)

\$118

■ 豆乳蛋白蒸海蜆  
Steamed Sea Clam with  
Soy Milk Egg White

\$108



#### 豬肉 Pork

■ 西班牙蜜汁叉燒  
Megan's Kitchen Special BBQ Pork  
using Spanish Pork

\$168

■ 豉蜜欖角西班牙豬肋條  
Spanish Spare Ribs with Olives  
in Honey Sauce

\$168



**Omni Pork 素春卷 (5條)**  
Omni Pork Vegetarian Spring Roll (5pcs)

\$98

#### 雞鵝鴿 Chicken/Goose/Pigeon

■ 當紅脆皮石岐鮮乳鴿 (每隻)  
Roasted Pigeon (each)

\$ 118

■ 糯米飯釀脆雞翼 (每隻)  
Deep Fried Chicken Wing Stuffed  
with Glutinous Rice (each)

\$58

■ 鮑汁鵝掌配時菜 (每隻)  
Goose Feet and Vegetables with  
Abalone Sauce (each)

\$48

多謝加一服務費 10% Service charge