

Patco

LUNCH

3 COURSES 三道菜午市套餐

\$298 (1 Starter 前菜, 1 Main 主菜, 1 Dessert 甜品)

4 COURSES 四道菜午市套餐

\$358 (2 Starters 前菜, 1 Main 主菜, 1 Dessert 甜品)

STARTER 前菜

Soup of The Day
是日餐湯

Grilled Italian Squid Salad
燒意大利魷魚沙律

Clams with Pernod Tomato
Cream Sauce
茴香酒蕃茄忌廉汁煮花甲

18-Months Parma Ham with Melon
18個月意大利巴馬火腿配蜜瓜
(Supplement 另加+\$38)

63°C Poached Egg
with Organic Cauliflower Puree
63°C 溫泉蛋配有機椰菜花蓉

Foie Gras Terrine with Passionfruit Jelly
鴨肝凍批配熱情果啫喱
(Supplement 另加+\$68)

MAINS 主菜

Spaghetti with Fresh Tomato
and Burrata Cheese
鮮蕃茄布拉塔芝士意大利粉

Risotto with Fresh Crabmeat
鮮蟹肉意大利飯

Orzo Pasta with Braised Wagyu Beef Cheeks
and Beef Tendon
燴和牛面頰肉牛筋米型粉

Spaghetti with Pacific Red Prawn
太平洋紅蝦意大利粉

Charcoal Grilled Barramundi
with Chicken Oil & Yellow Pepper Sauce
炭燒盲鱸配雞油黃胡椒汁
(Supplement 另加+\$58)

Charcoal Grilled French Chicken Breast
with White Pepper Sauce
炭燒法國雞胸配白胡椒汁
(Supplement 另加+\$68)

Lobster Thermido
芝士焗龍蝦米多
(Supplement 另加+\$128)

Charcoal Grilled 6oz
Australia M5 Wagyu Ribeye
with Black Truffle Sauce
炭燒6安士澳洲M5和
肉眼扒配黑松露汁
(Supplement 另加+\$128)

DESSERT 甜品

Chef's Daily Dessert
是日甜品

Choose from A-La-Carte Menu
自選甜品
(Supplement 另加+\$68)

Regular Coffee /
Tea / Soft Drink
咖啡 / 茶 / 汽水
(Supplement 另加+\$38)

House Red / White Wine
精選紅 / 白酒
(Supplement 另加+\$78)

Espresso-based
Coffee / Cold Drinks
特濃咖啡 / 凍飲
(Supplement 另加+\$48)

Please advise our staff if you have any food allergies and intolerances that we should be aware of
Vegetarian menu available upon request • All prices are subject to 10% service charge • Cake Cutting Fee \$38/pax • Corakge Fee \$350/bottle
所有價格以港幣加10%服務費計算; 切餅費\$38/位。如閣下有任何食物敏感及特別飲食需要, 請向我們的職員查詢。