

# “cafécausette...”

## LUNCH & DINNER SPECIALS

午餐及晚餐精選

bamboo pith, conpoy, tofu soup, *shellfish, egg white, spring onion, sesame oil*  
竹筴瑤柱豆腐羹

----- or -----

prawn salad, *pan-seared, courgette, avocado, feta, white balsamic vinaigrette*  
鮮蝦牛油果沙律伴意式青瓜及羊奶芝士

----- or -----

*heirloom beetroot salad, mozzarella cheese, crispy sourdough, basil*  
意大利水牛芝士紅菜頭沙律

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beef tenderloin, *root vegetable, truffle mash, snail sauce*  
香煎牛柳伴雜菜及黑松露薯蓉配田螺汁

----- or -----

pan-seared seabass fillet, *crushed Jerusalem artichoke, bacon, enoki mushroom, onion cream*  
香煎鱸魚伴菊芋配洋葱忌廉汁

----- or -----

stir-fried mustard greens in silky egg sauce, *crab meat, straw mushroom, steamed rice*  
蟹肉扒水東芥菜配香苗白飯

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strawberry trifle, *vanilla custard, jasmine tea ice cream*  
士多啤梨英式吉士甜點配茉莉花茶雪糕

----- or -----

chocolate & tangerine cake, *caramel walnuts*  
朱古力柑橘蛋糕配柑橘雪糕

coffee, tea or soft drink  
咖啡、茶或汽水

2-COURSE SET 468 | 3-COURSE SET 568

*Please inform your server of any food-related allergies.*  
如對任何食物有過敏反應，請與餐廳款待員聯絡。

*Prices are in hong kong dollars and subject to 10% service charge.*  
價格以港幣計算，另加一服務費。

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