

# “cafécausette...”

## LUNCH & DINNER SPECIALS

### 午餐及晚餐精選

bamboo pith, conpoy, tofu soup *shellfish, egg white, spring onion, sesame oil*  
瑤柱竹筴海鮮豆腐羹

----- or -----

crab meat timbale *avocado cream, flying fish roe, gazpacho dressing*  
蟹肉牛油果沙律

----- or -----

lemon prawn *garlic, chilli, sesame, lime powder*  
蒜香檸檬蝦

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steak & fries *rib-eye, French fries, port wine jus*  
燒肉眼牛扒配薯條伴碎酒汁

----- or -----

steamed seabass *kam wah ham, Chinese mushroom, steamed rice*  
鱸魚塊配絲苗白飯

----- or -----

braised abalone with chicken *Shaoxing wine, Chinese mushroom, chestnut, shallot, steamed rice*  
鮑魚冬菇燴雞

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red date and chestnut clafoutis *jasmine tea ice cream*  
法式紅棗暖批配茉莉雪糕

----- or -----

tangerine orange mousse cake *ginger ice cream*  
柑橘慕絲蛋糕配薑味雪糕

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coffee, tea or soft drink  
咖啡、茶或汽水

2-COURSE SET 468 | 3-COURSE SET 568

Available from  
MONDAY to SUNDAY

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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