

# “cafécausette...”

## LUNCH SPECIAL 午餐精選

heirloom tomato salad  
*fresh burrata cheese, basil*  
番茄水牛芝士沙律

or

minced beef soup  
*tofu, egg white, coriander*  
西湖牛肉羹

or

white asparagus  
*slow-cooked egg, morel cream sauce*  
白蘆筍伴半熟烩蛋配羊肚菌汁

pan-seared cod  
*potato confit, green tahini sauce*  
香煎鱈魚伴油浸薯仔配芝麻醬

or

lamb rump  
*roasted, garlic leaves purée, pea,  
crushed potato, mint*  
香烤羊腿柳伴碎薯配薄荷燒汁

or

wok-fried prawn and celery  
*cashew nut, carrot, steamed rice*  
腰果香芹炒蝦球配香飯

mandarin orange and  
almond cake  
*honey ice cream*  
香橙杏仁蛋糕配蜜糖雪糕

or

chocolate and coffee mousse  
*whisky ice cream*  
朱古力咖啡慕絲配威士忌雪糕

or

green tea and tofu pudding  
*red bean ice cream*  
綠茶豆腐布丁配紅豆雪糕

with coffee, tea or soft drink  
咖啡、茶或汽水

2 COURSE SET 368 | 3 COURSE SET 468



## DINNER SPECIAL 晚餐精選

vichyssoise soup  
*potato, leek, green apple, chive*  
大蒜薯蓉青蘋果凍湯

or

terrine  
*duck foie gras,  
sauternes jelly, brioche*  
鴨肝醬批配甜酒啫喱

or

abalone  
*hua diao wine, nori, chilli, shanghai  
noodle*  
香辣花雕酒鮑魚配上海麵

surf and turf  
*grilled tenderloin, prawn,  
button mushroom sauce*  
烤大蝦牛柳配白菌汁

or

grouper  
*seared, akagai, radish,  
herb butter sauce*  
香煎石斑赤貝配香草牛油汁

or

steamed longgang chicken  
*jinhua ham and mushroom*  
蒸龍崗雞香菌金華火腿

mandarin orange and  
almond cake  
*honey ice cream*  
香橙杏仁蛋糕配蜜糖雪糕

or

chocolate and coffee mousse  
*whisky ice cream*  
朱古力咖啡慕絲配威士忌雪糕

or

green tea and tofu pudding  
*red bean ice cream*  
綠茶豆腐布丁配紅豆雪糕

with coffee, tea or soft drink  
咖啡、茶或汽水

2 COURSE SET 468 | 3 COURSE SET 538



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。