

# “cafécausette...”

## LUNCH & DINNER SPECIALS

### 午餐及晚餐精選

clam chowder *carrot, herbs, cream*

周打蜆肉湯

----- or -----

pandan leaf chicken *Thai, lemongrass, fish sauce, green mango salad*

泰式斑蘭葉包雞配青芒果沙律

----- or -----

roasted duck salad *cucumber, bean sprouts, carrot, hoisin sauce, crispy wonton skin*

燒鴨沙律

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roasted beef tenderloin *broccolini, new potatoes, snail sauce*

烤牛柳配西蘭花苗及燒薯仔伴田螺汁

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mangrove snapper *seared, spinach, mussel, curry sauce*

香煎紅鯛魚伴青口及菠菜配咖喱汁

----- or -----

stir-fried seafood udon *roe, bean sprouts, cabbage, sesame, nori*

日式海鮮炒烏冬

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lemon and vanilla mousse cake *rose petal jam*

檸檬雲呢拿慕絲蛋糕配玫瑰花果醬

----- or -----

banoffee pudding *caramelised banana, toffee sauce*

奶油焦糖香蕉布甸

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with coffee, tea or soft drink

咖啡、茶或汽水

2 COURSE SET 438 | 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。

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