






Flame Lunch Special 精選午餐

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|---|--|-------|
| | Caesar Salad with Parma Ham
巴瑪火腿凱撒沙律 | \$98 |
|  | Green Platter with French Fries (Crab Cake, Fish, Chicken Nugget)
跑素拼盤伴薯條 (蟹餅, 魚柳, 樂樂雞) | \$98 |
|  | Veggie Quesadillas *
墨西哥素菜脆餅 | \$98 |
|  | U.S. Angus Beef Burger with French Fries
美國安格斯牛肉漢堡伴薯條 | \$108 |
| | Crabmeat & Guacamole on Organic Pepper Brown Rice Cake
蟹肉牛油果醬有機胡椒糙米餅 | \$108 |
|  | Roasted Tomato, Ricotta Cheese & Spinach Ravioli
蕃茄芝士菠菜意大利雲吞 | \$108 |
|  | Sweet Corn, Zucchini & Cherry Tomato Risotto
粟米意瓜車厘茄芝士燴飯 | \$108 |
| | Gammon Ham & Green Pea Risotto
金門火腿青豆燴飯 | \$118 |
|  | Glazed Smoked Duck Breast with Balsamic Reduction *
烤煙鴨胸伴薯菜配黑醋濃汁 | \$118 |
|  | Pan-fried Sole Fillet with Lemon Butter Sauce
煎龍脷魚柳伴薯菜配檸檬牛油汁 | \$118 |
|  | Linguine with Seafood Aglio Olio
蒜片欖油海鮮扁意粉 | \$148 |
|  | Grilled Australian Lamb Chop with Gravy
澳洲羊扒伴薯菜配燒汁 | \$178 |
| | Grilled Beef Rib Eye Steak with Gravy
肉眼牛扒伴薯菜配燒汁 | \$178 |
|  | Cedar Plank Smoked Norwegian Salmon Fillet *
燻焗挪威三文魚柳伴薯菜 | \$188 |

Served with Orange Juice, Soft Drinks, Coffee or Tea 配橙汁, 汽水, 咖啡或茶

* Preparation time around 15 minutes 製作需時約15分鐘

UPGRADE		Aqua Green Salad 水耕田園沙律	\$38	French Fries 薯條	\$58
加配		Soup of the Day 是日餐湯	\$38	Side Tomato Linguine 蕃茄扁意粉	\$68
		Lobster Bisque 龍蝦湯	\$58	Side Cheese Risotto 芝士燴飯	\$78
		Mushroom Soup 野菌湯	\$58		



 Chef Recommendation
廚師精選

 Green Dish
素菜

 Sustainable Seafood
可持續海鮮



Flame Dessert 甜品

	Tiramisu Cake 意大利芝士蛋糕	\$38
	Chocolate Mousse Cake 朱古力慕絲蛋糕	\$38
	New York Cheese Cake 紐約芝士蛋糕	\$38
	Blueberry Cheese Cake 藍莓芝士蛋糕	\$38
	Vanilla Panna Cotta 意式雲厘拿奶凍	\$48
	Caramel Crème Brulee 法式焦糖燉蛋	\$48
	Iced Pudding with Forest Berries 雜莓冰粉	\$48



ENJOY!



Chef Recommendation
廚師精選