










flame
at towngas
avenue

All Day Special 全日精選

-  Flame Cobb Salad 名氣廊特色沙律 \$88
- Classic Caesar Salad 凱撒沙律 \$88
- Antipasto Misto 意大利什錦拼盤 \$98
-  Smoked Salmon Plate 煙三文魚碟 \$98
-  Pan-seared Foie Gras 香煎鴨肝 \$98
-  Fish N Chips with Green Pea Mash 炸魚薯條伴青豆蓉 \$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
-  Wild Mushroom Risotto 野菌燴飯 \$108
-  Truffle Mushroom Pappardelle with Omnipork 黑松露新豬肉野菌寬帶麵 \$108
- Pappardelle Carbonara 卡邦尼寬帶麵 \$118
- Rigatoni Bolognese 肉醬粗管粉 \$118
-  Glazed Smoked Duck Breast with Balsamic Reduction * 烤煙鴨胸伴薯菜配黑醋濃汁 \$118
-  Seafood Risotto in Lobster Sauce 龍蝦汁海鮮燴飯 \$148
-  Grilled Australian Lamb Chop with Gravy 澳洲羊扒伴薯菜配燒汁 \$178
- Grilled Argentinian Beef Rib Eye Steak with Gravy 阿根廷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 加配	 Aqua Green Salad 水耕田園沙律 \$38	 French Fries 薯條 \$58
	 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

• Subject to 10% service charge. • Photos are for reference only. • 加一服務費 • 相片只供參考



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Dessert 甜品

UPGRADE
加配

	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
	Ginger Souffle * 薑汁梳乎厘	\$48
	Molten Chocolate Pudding with Vanilla Ice Cream * 軟心朱古力蛋糕伴雲厘拿雪糕	\$68
	Baked Apple Filo Tart with Vanilla Ice Cream * 蘋果撻伴雲厘拿雪糕	\$68

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



ENJOY!



Chef Recommendation
廚師精選