

















Flame Lunch Special 精選午餐

	Caesar Salad with Smoked Chicken 煙雞肉凱撒沙律	\$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
	Smoked Salmon with Egg Salad on Organic Pepper Brown Rice Cake 煙三文魚蛋沙律有機胡椒糙米餅	\$108
	U.S. Angus Beef Burger with French Fries 美國安格斯牛肉漢堡伴薯條	\$108
	Rice Mac & Cheese with Wild Mushroom 芝士野菌米通粉	\$108
	Pappardelle Bolognese 肉醬寬帶麵	\$118
	Pumpkin Risotto with Gammon Ham & Green Pea 金門火腿青豆南瓜燴飯	\$118
	Glazed Smoked Duck Breast with Balsamic Reduction * 烤煙鴨胸伴薯菜配黑醋濃汁	\$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 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



Flame 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



ENJOY!



Chef Recommendation
廚師精選