

LUNCH MENU 午餐菜单

Served weekdays from 10:30am – 2pm

工作日上午 10:30 至下午 2:00 供应

STARTERS 开胃菜

Orange, Walnut and Feta Salad 19

鲜橙核桃菲达奶酪色拉

Chicken Caesar Salad with Parmesan Shavings and Croutons 19

嫩鸡凯撒色拉伴帕尔玛奶酪及面包脆

Seasonal Fruit Salad served with Creamy Yogurt, Drizzled with Honey and Nuts

时令水果沙拉配醇浓酸奶伴蜂蜜及坚果

19

MAINS 主菜

Risotto cooked with Mixed Mushrooms, Cream Cheese and Garden Peas 49

奶酪蘑菇烩饭 - 混合蘑菇、奶油奶酪与青豆

Spaghetti Bolognese

Australian minced beef, home-made tomato sauce and Parmesan cheese 49

肉酱意面 - 澳洲牛肉糜、自家制番茄沙司及帕尔玛干酪

Spaghetti cooked with Clam, White Wine, Garlic and Parsley 49

香蒜蛤蜊面

Pan-fried Marinated Boneless Chicken Leg Risotto with Courgette, Cherry

Tomatoes and Garden Peas 69

香煎去骨鸡腿饭配节瓜, 小番茄及青豆

Fusilli Pasta, Chicken served with Mushrooms and Cream Sauce 69

奶油鸡肉蘑菇螺纹意面

Cannelloni pasta filled with Salmon and Spinach served with Tomato Sauce 69

三文鱼菠菜卷配番茄沙司

Seafood Spaghetti 99

Spaghetti with mixed seafood and shellfish, a touch of garlic & white wine in a rich tomato sauce

香蒜白酒烩什锦海鲜意面配番茄沙司

Beef Burger 99

Grilled Australian minced beef burger served with thick cut chips & light salad

扒澳洲牛肉糜汉堡配粗薯条及色拉

Beef Stew Served with Carrot, Pea, Cherry Tomato and Mashed Potato 99
烩牛肉配胡萝卜、青豆小、番茄及土豆泥

SIDE DISHES 配菜

Tasting Plate of THE ISLES Fish & Chips – Icelandic Atlantic Cod (MSC Certified) 49

Icelandic Atlantic cod fillet in crisp seasoned batter, served with mushy peas, home-made Tartare sauce, thick cut chips and a lemon wedge.
小份小岛脆炸冰岛大西洋真鳕鱼排（可持续海产品）配英式青豆泥、自家制塔塔酱、粗薯条及柠檬角

Grilled British Pork Sausage 19
扒不列颠猪肉香肠

Faggot 19
Traditional Welsh faggots with onion gravy
传统威尔士肉丸配洋葱肉汁

Pan-fried Marinated Boneless Chicken Leg 19
香煎去骨鸡腿

DESSERTS 甜品

Crème Caramel 19
焦糖奶冻

Gelato 29
Choice of Chocolate, Vanilla and Strawberry with Fresh Mint Leaves
意式冰激凌 – 任选巧克力、香草或草莓配新鲜薄荷叶