

LUNCH BUFFET 午市自助餐 168

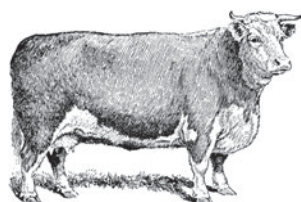
ADD 20 FOR REGULAR COFFEE OR TEA 加20配咖啡或茶
12 NOON TO 3 PM

DAILY CRAFTED SELECTION OF FRESH SALAD, APPETIZERS,
ARTISAN CHARCUTERIE & SEASONAL DESSERTS

每天精選新鮮沙律、頭盤、手工凍肉及季節性甜品



BISTRO LAURENT TOURONDEL



A FEW WORDS ABOUT OUR STEAKS...

All of our beef is USDA Angus Beef or Australian 90-day grain fed, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees with herb butter.

關於BLT牛扒...

所有牛肉均是美國安格斯牛肉或澳洲90日穀飼純種黑毛安格斯牛。採用自然熟成方式處理牛肉，令口感細緻，肉味更軟嫩馥郁。再配以香草牛油在高達攝氏1700度的烤爐烤製。

BUFFET WITH A CHOICE OF SANDWICH 198

自助餐及自選三文治

Regular coffee or tea included 包括咖啡或茶

7 Peppercorn Crusted Black Angus Burger

七味胡椒黑安格斯牛肉漢堡

blue cheese, caramelized onions, bacon, BBQ sauce

Grilled Chicken Sandwich 烤雞肉三文治

poitou chicken breast, chipotle aioli, aged gouda, lettuce, tomato, honey dijon, brioche bun

Southern Creole Fish Sandwich

南路易斯安那州魚柳三文治

fried sole filet, shaved lettuce, tomato, pickles, tartar sauce

Steak Sandwich 烤牛排三文治

grilled hanger steak, horseradish aioli, swiss cheese, roasted red pepper relish, caramelized onions, french roll

BUFFET WITH A CHOICE OF MAIN COURSE 258

自助餐及自選主菜

Regular coffee or tea included 包括咖啡或茶

USDA Hanger Steak (6oz)

美國USDA牛腹肉 (6安士)

flame grilled steak with seasonal marinade

Norwegian Salmon 香煎挪威三文魚

shelling bean salad, fregola, cerignola olive, confit lemon aioli

Herb Roasted Chicken 烤美國走地雞

rosemary-lemon stuffing, au jus

Mezzemaniche Pomodoro 番茄芝士配手製通粉

short tube pasta, tomato, basil & parmesan

Sauces 醬汁

Steak Sauce • Green Onion-Ranch
Shallot-Red Wine • St. Pete's Blue • Jalapeño
Chimichurri • 7 Peppercorn-Armagnac

牛扒醬 • 香蔥田園醬 • 紅酒乾蔥汁 • 藍芝士醬
墨西哥辣椒香草汁 • 干邑七胡椒汁

Steak Temps 牛扒熟度

Blue 一成熟
very red, cold center

Rare 兩成熟
red, cool center

Medium Rare 三成熟
red, warm center

Medium 五成熟
pink, hot center

Medium Well 七成熟
dull pink center

Well Done 全熟
dull gray