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(逢星期一及星期四轉餐牌)

(Monday & Thursday change Menu)

# La Bon's Café

French & Italian Cuisine

## DINNER SET (晚市套餐)

10 - 13 Jan 2019 (Thu - Sun)

6:00pm - 10:30pm




[www.labonscafe.com](http://www.labonscafe.com)

Cream of Egg White & Spinach Soup **OR** Fresh Garden Salad w/ Apple Balsamico Dressing  
 蛋白菠菜忌廉湯 **或** 清新田園沙律 配 蘋果黑醋汁

Baked Bread with Butter 焗麵飽 配 牛油

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|---------|----|--|-----------|
| Pasta   | D1 | Angel Hair with Pine Nuts, Mushroom & Italian Black Truffle Pate<br>With Roasted French Spring Chicken (1/2 Piece)<br>攪油蒜片 松子仁, 野菌 及 意大利黑松露醬 炒 天使幼麵<br>伴 燒法國春雞 (半隻)  | \$ 118.00 |
| Risotto | D2 | Risotto with Tiger Prawns, Mushroom & Lobster Sauce<br>With Panfried Philippine Tiger Prawn (about 6")<br>虎蝦, 野菌 及 龍蝦汁 意大利飯 伴 香煎 菲律賓老虎大蝦 (約 6吋)  | \$ 138.00 |
| Fish    | D3 | Panfried Japan Sea Bream Fillet<br>With Champagne Avocado Cream Sauce, Mashed Potatoes & Vegetables<br>香煎 日本鯛魚柳 配 香檳牛油果忌廉汁, 薯蓉 及時菜   | \$ 108.00 |
| Pork    | G1 | Grilled Spanish "Duroc" <b>Pork Chop Boneless</b> with Mushroom Prune Gravy, Mashed Potato & Vegetable<br>扒 西班牙 "Duroc" 無骨黑毛豬扒 配 野菌西梅燒汁, 薯蓉 及時菜<br>(比較瘦 及 少肥油, 建議吃法 7 成 或 8 成熟)                                    | \$ 148.00 |
| Pork    | G2 | Grilled Spanish "Duroc" <b>Pork Loin Steak</b> with Mushroom Prune Gravy<br>With Italian Black Truffle French Fries & Vegetables<br>扒 西班牙 "Duroc" 無骨黑毛豬柳扒 配 野菌西梅燒汁 伴 意大利黑松露薯條 及時菜<br>(比較肥 及 有少少筋, 建議吃法 7 成 或 8 成熟) | \$ 138.00 |
| Lamb    | G3 | Grilled New Zealand Lamb Chop (3 Pieces) with Thyme Red Wine Gravy, Mashed Potatoes & Vegetables<br>扒紐西蘭羊扒 (3 支骨) 配 百里香紅酒燒汁, 薯蓉 及時菜  | \$ 148.00 |
| Beef    | G4 | Grilled New Zealand "Angus" <b>Rib Eye Steak</b> (8 Oz) with Veal Gravy<br>With Baked French Escargots with Herb & Mashed Potatoes & Vegetables<br>扒 新西蘭 "安格斯" 肉眼牛扒 (8 Oz) 配 香濃牛仔燒汁 及時菜<br>配 香草薯蓉焗法國田螺             | \$ 148.00 |
| Beef    | G5 | Grilled Australian Grain Fed <b>Beef Tenderloin</b> (6 Oz)<br>With Veal Gravy, Mashed Potatoes & Vegetables<br>扒 澳洲穀飼牛柳 (6 Oz) 配 香濃牛仔燒汁, 薯蓉 及時菜  | \$ 158.00 |

Italian Coffee or Tea or Flavoured Fruit Tea (Peach / Passion Fruit/Apple) or Chocolate  
 意大利咖啡 或 茶 或 果味茶 (蜜桃 / 熱情果 / 蘋果) 或 朱古力

-  Set Drink change to Cappuccino or Espresso or Café Latte or Café Mocha, \$10 will be added.  
餐飲改: 意大利泡沫咖啡、意大利濃縮咖啡、意大利鮮奶咖啡或朱古力咖啡, 需另加 \$10
-  Set Drink changes to Hazelnut Latte or Caramel Latte add \$12  
餐飲改為: 榛子鮮奶咖啡 或 焦糖鮮奶咖啡 加 \$12
-  Set Drink Change to Hot Lemon Honey Citron Tea Add \$6 or Iced Lemon Honey Citron Tea Add \$8  
餐飲改: 熱檸檬柚子蜜茶 加 \$6 或 凍檸檬柚子蜜茶 加 \$8

(10% Service Charge 加一服務費)