

(C) Tel: 2527 1768

La Bon's Café

(17 - 20 May 2018) Thu - Sun

Fax: 2527 0968

French & Italian Cuisine

(逢星期一及星期四轉餐牌)

LUNCH SET (午市套餐)

12:00pm to 3:30pm

(Monday & Thursday change Menu)

www.labonscafe.com

Cream of Carrot Soup

OR

Fresh Garden Salad w/ Apple Balsamico Dressing

甘筍蓉忌廉湯

或

清新田園沙律 配 蘋果黑醋汁

Baked Bread with Butter

焗麵包 伴 牛油

- |         |    |  |    |        |
|---------|----|--|----|--------|
| Pasta   | L1 | Spaghetti with Japan Baby Scallops (about 20 pieces), Squid, Mushroom & Italian Black Truffle Pate | \$ | 98.00  |
|         |    | 欖油蒜片日本小帶子(約20隻), 魷魚, 野菌及意大利黑松露醬炒意粉   |    |        |
| Pork    | L2 | Braised Spanish "Duroc" Pork Loin Meat & Italian Herb Sausage "Irish Style"                        | \$ | 88.00  |
|         |    | (Cabbage, Carrot, Onion, Celery & Potato) With Rice  |    |        |
|         |    | 愛爾蘭式上湯香草雜菜燴西班牙"Duroc"黑毛豬柳肉及意大利香草腸  |    |        |
|         |    | (椰菜, 甘筍, 洋蔥, 西芹, 薯仔) 配白飯   |    |        |
| Risotto | L3 | Risotto with Fresh Shrimps, Crab Meat, Mushroom & Spanich  | \$ | 98.00  |
|         |    | 鮮蝦, 蟹肉, 野菌及菠菜意大利飯  |    |        |
| Fish    | L4 | Panfried Japan Sea Bream Fillet  | \$ | 88.00  |
|         |    | With Champagne Cream Abalone Sauce, Mashed Potatoes & Vegetables                                   |    |        |
|         |    | 香煎日本鯛魚柳配香檳忌廉鮑魚汁, 薯蓉及時菜   |    |        |
| Pork    | L5 | Grilled Spanish "Duroc" Pork Loin Steak With Apricot Gravy, Mashed Potatoes & Vegetables           | \$ | 108.00 |
|         |    | 扒西班牙"Duroc"無骨黑毛豬柳扒配黃梅燒汁, 薯蓉及時菜   |    |        |
|         |    | (比較肥及有少少筋, 建議吃法7成或8成熟)   |    |        |
| Lamb    | L6 | Grilled New Zealand Lamb Chop With Fresh Rosemary Gravy, Mashed Potatoes & Vegetables              | \$ | 128.00 |
|         |    | 扒紐西蘭羊扒配新鮮迷迭香燒汁, 薯蓉及時菜  |    |        |
| Beef    | L7 | Grilled New Zealand "Angus" Rib Eye Steak  | \$ | 118.00 |
|         |    | With Veal Gravy, Mashed Potatoes & Vegetables  |    |        |
|         |    | 扒紐西蘭"安格斯"肉眼牛扒配香濃牛仔燒汁, 薯蓉及時菜  |    |        |
| Pork    | L8 | Grilled Spanish "Duroc" Pork Chop Boneless with Apricot Gravy, Mashed Potato & Vegetables          | \$ | 138.00 |
|         |    | 扒西班牙"Duroc"無骨黑毛豬扒配黃梅燒汁, 薯蓉及時菜  |    |        |
|         |    | (比較瘦及少肥油, 建議吃法7成或8成熟)  |    |        |

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

餐飲改為: 熱檸檬柚子蜜茶加\$6或凍檸檬柚子蜜茶加\$8  
Set Drink changes to Hot Lemon Honey Citron Tea add \$6 or Iced Lemon Honey Citron Tea add \$8

餐飲改為: 榛子鮮奶咖啡或焦糖鮮奶咖啡加\$12  
Set Drink changes to Hazelnut Latte or Caramel Latte add \$12

餐飲改為: 以下任何一款飲品加\$10 (Set Drink changes to any one of the below drinks add \$10)  
意大利泡沫咖啡、意大利濃縮咖啡、意大利鮮奶咖啡、朱古力咖啡、青檸疏打、可樂、健怡可樂及雪碧  
Cappuccino, Espresso, Café Latte, Café Mocha, Lime Soda, Coke, Diet Coke & Sprite

凡惠顧午餐, 可"跟餐價"加自家製甜品, 每個午餐只可加1份。  
Special Price for the homemade dessert upon purchase the above lunch set. (Limited to 1 Dessert per 1 Lunch Set)

(請看背頁自家製甜品 Please see the homemade dessert on the back side)

(10% Service Charge 加一服務費)