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# La Bon's Café

French & Italian Cuisine

15, 16, 18 Nov 2018 (Thu, Fri, Sun)

(逢星期一及星期四轉餐牌)  
(Monday & Thursday change Menu)

## LUNCH SET (午市套餐)

12:00pm to 3:30pm

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

Cream of Egg White & Spinach Soup 蛋白菠菜忌廉湯	OR 或	Fresh Garden Salad w/ Apple Balsamico Dressing 清新田園沙律配蘋果黑醋汁
Baked Bread with Butter		焗麵包伴牛油

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|---------|----|--|-----------|
| Pasta   | L1 | Spaghetti with Japan Baby Scallops (about 20 pieces), Squid, Mushroom & Italian Black Truffle Pate<br>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                   | \$ 98.00  |
| Beef    | L2 | Panfried Salty Ox Tongue with Port Wine Gravy, Rice & Vegetables<br>香煎鹽燒牛脷配砵酒燒汁, 白飯及時菜   | \$ 88.00  |
| Risotto | L3 | Risotto with Fresh Shrimps, Crab Meat, Mushroom & Fresh Asparagus<br>鮮蝦, 蟹肉, 野菌及鮮露筍意大利飯  | \$ 98.00  |
| Fish    | L4 | 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                             | \$ 88.00  |
| Pork    | L5 | Grilled Spanish "Duroc" Pork Loin Steak With Fresh Apple Gravy, Mashed Potatoes & Vegetables<br>扒西班牙"Duroc"無骨黑毛豬柳扒配新鮮蘋果燒汁, 薯蓉及時菜<br>(比較肥及有少少筋, 建議吃法7成或8成熟) | \$ 108.00 |
| Lamb    | L6 | Grilled New Zealand Lamb Chop with Thyme Red Wine Gravy, Mashed Potatoes & Vegetables<br>扒紐西蘭羊扒配百里香紅酒燒汁, 薯蓉及時菜   | \$ 128.00 |
| Beef    | L7 | Grilled New Zealand "Angus" Rib Eye Steak<br>With Port Wine Gravy, Mashed Potatoes & Vegetables<br>扒紐西蘭"安格斯"肉眼牛扒配砵酒燒汁, 薯蓉及時菜                               | \$ 118.00 |
| Pork    | L8 | Grilled Spanish "Duroc" Pork Chop Boneless with Fresh Apple Gravy, Mashed Potatoes & Vegetable<br>扒西班牙"Duroc"無骨黑毛豬扒配新鮮蘋果燒汁, 薯蓉及時菜<br>(比較瘦及少肥油, 建議吃法7成或8成熟) | \$ 138.00 |

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

➡ 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)