

(B) Tel: 2527 1768

La Bon's Café

6 - 9 Dec 2018 (Thu - Sun)

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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  
甘筍蓉忌廉湯

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

- |         |   |           |
|---------|---|-----------|
| Pasta   | L1 Spaghetti with Fresh Shrimps, Squid, Mushroom & Pesto Sauce<br>攪油蒜片鮮蝦, 魷魚, 野菌及青醬炒意粉  | \$ 98.00  |
| Pork    | L2 Braised Spanish "Duroc" Pork Loin Meat & German Smoked Ham "Italian Style"<br>(Carrot, Onion, Celery, Corns & Potato) With Rice<br>意式鮮茄香草雜菜燴西班牙 "Duroc" 黑毛豬柳肉及德國煙火腿<br>(甘筍, 洋蔥, 西芹, 粟米及薯仔) 配白飯 | \$ 88.00  |
| Risotto | L3 Risotto with Italian Porcini, White Mushroom & Wild Mushroom<br>With Roasted French Spring Chicken (1/2 Piece)<br>意大利松茸野菌及白菌意大利飯伴燒法國春雞 (1/2 隻)   | \$ 98.00  |
| Fish    | L4 Panfried Sole Fillet & Norwegian Fresh Salmon Fillet<br>With Champagne Dill Cream Sauce, Mashed Potatoes & Vegetables<br>香煎龍利魚柳及挪威鮮三文魚柳配香檳時蘿忌廉汁, 薯蓉及時菜   | \$ 88.00  |
| Pork    | L5 Grilled Spanish "Duroc" Pork Loin Steak With Honey Italian Balsamico Gravy, Mashed Potatoes & Vegetables<br>扒西班牙 "Duroc" 無骨黑毛豬柳扒配蜜糖意大利黑醋燒汁, 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 Mushroom French Mustard Seed Gravy, Mashed Potatoes & Vegetables<br>扒紐西蘭羊扒配野菌法國芥菜子燒汁, 薯蓉及時菜   | \$ 128.00 |
| Beef    | L7 Grilled New Zealand "Angus" Rib Eye Steak<br>With USA Dark Cherry Red Wine Gravy, Mashed Potatoes & Vegetables<br>扒紐西蘭 "安格斯" 肉眼牛扒配美國黑車厘子紅酒燒汁, 薯蓉及時菜  | \$ 118.00 |
| Pork    | L8 Grilled Spanish "Duroc" Pork Chop Boneless with Honey Italian Balsamico Gravy, Mashed Potato & Vegetable<br>扒西班牙 "Duroc" 無骨黑毛豬扒配蜜糖意大利黑醋燒汁, 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)