

(B) Tel: 2527 1768

La Bon's Café

10 - 13 Jan 2019 (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 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 Pork Knuckle "Irish Style"   | \$ | 88.00  |
|         |    | (Cabbage, Carrot, Onion, Celery & Potato) With Rice  |    |        |
|         |    | 愛爾蘭式上湯香草雜菜燴豬手  |    |        |
|         |    | (椰菜, 甘笋, 洋葱, 西芹, 薯仔) 配白飯   |    |        |
| Risotto | L3 | Risotto with Fresh Shrimps, Crab Meat, Mushroom & Fresh Asparagus                                  | \$ | 98.00  |
|         |    | 鮮蝦, 蟹肉, 野菌及鮮露筍意大利飯   |    |        |
| Fish    | L4 | Panfried Japan Sea Bream Fillet  | \$ | 88.00  |
|         |    | With Champagne Avocado Cream Sauce, Mashed Potatoes & Vegetables                                   |    |        |
|         |    | 香煎日本鯛魚柳配香檳牛油果忌廉汁, 薯蓉及時菜  |    |        |
| Pork    | L5 | Grilled Spanish "Duroc" Pork Loin Steak With Mushroom Prune Gravy, Mashed Potatoes & Vegetables    | \$ | 108.00 |
|         |    | 扒西班牙 "Duroc" 無骨黑毛豬柳扒配野菌西梅燒汁, 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 Thyme Red Wine Gravy, Mashed Potatoes & Vegetables              | \$ | 128.00 |
|         |    | 扒紐西蘭羊扒配百里香紅酒燒汁, 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 Mushroom Prune Gravy, Mashed Potato & Vegetables   | \$ | 138.00 |
|         |    | 扒西班牙 "Duroc" 無骨黑毛豬扒配野菌西梅燒汁, 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)