



URBAN PARK

2017 June set lunch (1+2+3)

serves from 12:00 -15:00 hrs

1.starter

the chef's daily soup
black truffle wild mushroom soup
shredded red cabbage apple slaw salad
smoked salmon caesar salad

served w/ fresh baby cress
black truffle oil, crispy mushroom chip **(+\$19)**
shredded pineapple with low fat yoghurt dressing
smoked salmon on romaine & crouton **(+\$19)**

2.main

red quinoa battered fish n' chips
aglio e olio pasta
63°C poached egg carbonara pasta
all day "hangover" BIG breakfast

wild mushroom risotto with truffle
butcher's cut cheddar burger
slow cooked pork loin bacon wrap
"fresh catch of the day" seafood pasta
u.s. angus beef rib eye steak(8oz)

double sole fillets, tartar sauce, mushy peas, skinny fries
garlic, chilli, olive oil
soft poached egg, bacon, parmesan cream sauce
2 eggs any style, pork sausage, bacon,
grilled tomato, hash brown, baked bean, toast
portabello, black truffle, chicken stock **(+\$19)**
sauteed onion, bacon & skinny fries **(+\$19)**
crispy bacon, mixed slaw salad **(+\$29)**
mussel, cutterfish, prawn, tomato reduction **(+\$49)**
skinny fries, spicy & sour mustard **(+\$79)**

3.sweets

house-made petite dessert
vanilla panna cotta
espresso tiramisu

sweet of the day
fresh strawberry sauce, mixed berries **(+\$19)**
dash of bailey, mascarpone cream **(+\$29)**

complimentary freshly brewed coffee / cappuccino / latte
OR crafted hot / iced tea / milk tea

\$ 99 for 2 courses (select from any 1 / 2 / 3)

\$ 119 for 3 courses (select from any 1 / 2 / 3)

all prices in hong kong dollars / plus 10% service charge

wine corkage \$200 btl / champagne corkage \$300 btl / cake cutting \$200