

EXPRESS LUNCH

APPETIZER - Choice of -

Soup of the Day

Kale Caesar Salad

Parmesan, Crispy Ham, Anchovies, Garlic-Butter Croutons

Tuna Tartare “Mirage Style”

Avocado, Crispy Toast

Creamy Burrata

Cherry Tomatoes, Parma Ham, Pine Nuts, and Basil Pesto

Beetroot Hummus “Bruschetta” {V}

Grilled bread, Avocado, Feta cheese

MAINS AND STEAKS - Choice of –

Spaghetti with Mushroom and Parmesan Cream Sauce {V}
(add sliced summer truffles +\$88)

\$128

Pan-Fried Sustainable Salmon, Mousseline Potato, Grilled Asparagus, Pickled Salmon Roe

\$188

Grilled Kurobuta Pork Chop, Spiced Apple Puree, Broccolini

\$218

Mirage Deluxe Balsamic and Mixed Green Salad Bowl

with Australian Cooperative-Farmed Lamb Chop

\$238

with Free-Range Chicken Breast

\$188

with Grilled Prawns “Gambas al ajillo” with Garlic, White Wine and Chili

\$188

Mirage Signature Steaks served with Béarnaise And Fries or Balsamic Mixed Green Salad

Stockyard Gold Label Angus Sirloin, Australia (8oz)

\$298

Stockyard Wagyu Flat Iron Steak, Australia (8oz)

\$358

Stockyard Gold Label Ribeye, Australia (12oz)

\$548

Native Breed 28 Day Dry-Aged UK Tomahawk Ribeye (32oz)
(Minimum 45 minutes cooking time)

\$1,198

DRINKS AND DESSERT

Add \$20 for a cup of Coffee or Tea

Add \$55 for Dessert of the Day and Fruit Platter, a cup of Coffee or Tea

Add \$65 for a glass of Selected White Wine or Red Wine

Add \$38 for a glass of Daily Smoothie or Milkshake

Add \$40 per person for free flow Still and Sparkling Water



Newly Launched Combo

***Café Renaissance Connecticut**

Lobster Roll* \$208

Whole Lobster, Brioche, Chips,

Apple-Slaw

(Discounts and vouchers are not applicable for Lobster Combo)

Seafood Platter for Two

(Requires 20 minutes)

\$498

Snow Crab Legs, Seasonal Oysters,

Poached Prawns, Blue Mussels,

Whiskey-Cocktail Sauce

Prices are subject to a 10% service charge

If you have any concerns regarding food allergies, please alert your server prior to ordering

EXPRESS LUNCH

頭盤 - 任選其一 -

是日餐湯

羽衣甘藍凱撒沙律

配巴馬臣芝士、脆西班牙火腿、銀魚柳、香蒜牛油麵包粒

“Mirage 特色”吞拿魚他他配牛油果、脆多士

奶油布拉塔芝士配蕃茄、帕爾馬火腿、松子和羅勒香蒜醬

紅菜頭鷹嘴豆 "意式烤多士"、牛油果、菲達芝士 {素}

主菜及牛扒 - 任選其一 -

蘑菇及巴馬臣芝士忌廉汁意粉 {素} (加切片夏松露菌 +\$88)

\$128

煎三文魚配薯蓉、香烤蘆筍、醃魚子 [可持續食品]

\$188

烤黑豚豬扒配蘋果蓉、西蘭花苗

\$218

招牌沙律配澳洲羊架

\$238

招牌沙律配法國走地雞胸

\$188

招牌沙律配烤蒜味虎蝦配大蒜、白葡萄酒及辣椒

\$188

澳洲穀飼頂級肉西冷牛扒配賓利士汁及薯條或黑醋汁沙律 (8 安士)

\$298

澳洲牛肩扒配賓利士汁及薯條或黑醋汁沙律 (8 安士)

\$358

澳洲穀飼頂級肉眼扒配賓利士汁及薯條或黑醋汁沙律 (12 安士)

\$548

英國乾式熟成 28 日帶骨斧頭扒配賓利士汁及薯條或黑醋汁沙律 (32 安士) (需時 45 分鐘)

\$1,198

餐飲及甜品

另加 \$20 配咖啡或茶 (一杯)

另加 \$55 配是日精選甜品及水果、咖啡或茶 (一杯)

另加 \$65 配精選紅酒或白酒 (一杯)

另加 \$38 配是日沙冰或奶昔 (一杯)

另加 \$40 每位配無限量暢飲礦泉水及氣泡礦泉水



全新推出

原隻龍蝦包

\$208

配薯片、蘋果沙律

(任何現金券、折扣及優惠不適用於龍蝦包組合)

海鮮拼盤(兩位用)

\$498

加拿大鱈場蟹腳、時令生蠔、凍蝦、

藍青口配威士忌雞尾酒醬

(需時 20 分鐘)

以上價目均另收加一服務費

若閣下對食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排