

All prices are subject to 10%
service charge and in HKD.

Monday to Friday 週一至週五

所有價格另收加一服務費
及以港幣計算。

4-COURSE
CHEF DINNER MENU
四道菜晚市套餐



SOUS VIDE PORK LOIN

tuna dressing, capers & quail egg
慢煮豬柳肉 | 配吞拿魚醬、水瓜柳及鵪鶉蛋

OR 或

THAILAND FARM-RAISED SHRIMPS

summer fruit salad & coconut cream
泰國養殖蝦 | 配夏日鮮果沙律及椰子忌廉

DAILY SOUP

是日餐湯

GRILLED AUSTRALIA FARM-RAISED BARRAMUNDI FILLET

french style green peas francaise
烤澳洲養殖盲曹魚柳 | 配法式煙肉煮青豆

OR 或

PAN-FRIED SPRING CHICKEN

pesto risotto, confit cherry tomato & shaved parmesan cheese
香煎春雞 | 配羅勒香蒜醬燴飯、油封車厘茄及巴馬臣芝士

BLOOD ORANGE & MANGO CRÈME BRULÉE

with homemade palmier biscuit
血橙芒果焦糖燉蛋 | 配自家製蝴蝶酥

HK\$490 / per person 每位

All menu items are subject to change according to seasonality. Please contact Southside Bistro Team for more information.
所有菜式或會因應季節變化及食材供應而改變。請聯絡Southside Bistro團隊了解更多。

SOUTHSIDE
bistro