

# SOUTHSIDE

*bistro*



## La fête

by  MERIDIEN

### FESTIVE SET LUNCH 艾美節慶午市套餐

◆ SIGNATURE DISH  
招牌菜式

🌶️ SPICY  
辛辣

🍴 HALAL  
清真食品

🦞 CONTAINS SHELLFISH  
含甲殼類海鮮

♻️ CERTIFIED SUSTAINABLE  
認證的可持續食品

🥜 CONTAINS SOYBEAN  
含大豆

🌰 CONTAINS TREE NUTS / PEANUTS  
含木本堅果／花生

🐷 CONTAINS PORK  
含豬肉

🚫 GLUTEN-FREE  
無麩質

🌿 FARMACY HOMEGROWN  
自家種植香草

🌱 VEGETARIAN  
素食

🥬 VEGAN  
純素

🥚 CONTAINS EGG  
含蛋類

🥛 CONTAINS DAIRY  
含奶類製品

所有價格均以港幣計算，並需加收10%服務費。  
All prices are in HKD and subject to 10% service charge.

我們歡迎客戶查詢菜式是否有特別成份。如有任何食物敏感或特殊飲食要求，請通知我們的服務員。  
We welcome enquiries from customers who wish to know if any dishes contain particular ingredients.  
Please inform your order taker of any allergy or special dietary requirements.

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



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及以港幣計算


12:00 – 14:30 | MON-FRI | 9-20 DEC 2024

## FESTIVE SET LUNCH

艾美節慶午市套餐

### APPETISER 前菜

Select One 選一

Smoked Salmon and Seafood Terrine with Piquillo Aioli, Garden Cress   
煙燻三文魚及海鮮肉醬－配西班牙烏嘴辣椒蒜泥及田園菜苗

French Duck Breast Carpaccio with Grapefruit and Fennel Salad, Balsamic Reduction  
法式鴨胸片－配葡萄柚茴香沙律及香醋汁

### SOUP 湯品

Creamy Cauliflower Velouté with Crab Meat and Chive   
椰菜花法式絲絨白濃湯－配蟹肉及法蔥

### MAIN COURSE 主菜

Select One 選一

Beef Cheek Ragout Pappardelle Pasta with Wild Mushroom and Shaved Black Truffle  
牛頰肉肉醬寬麵－配野菌及現刨黑松露片

Baked Cod Fish Gratin with Mascarpone, Red Pepper and Coriander   
香烤鱈魚－配馬斯卡彭芝士、紅椒及芫荽

Slow-cooked Confit Duck Leg with Winter Root Vegetables, Crushed Potatoes and Duck Jus  
慢煮油封鴨腿－配冬季根菜、碎薯及鴨肉汁

Roasted Pumpkin Risotto with Baby Spinach and Baked Brie Cheese    
香烤南瓜燴飯－配嫩菠菜及烤布利芝士

### DESSERT 甜品

White & Dark Chocolate Log Cake, Milk Chocolate Crunch with Cherry Confit     
黑白朱古力聖誕樹頭蛋糕 配牛奶朱古力脆脆及車厘子果醬

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HK\$368 / per person 每位

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12:00—14:30 | MON-FRI | 23-31 DEC 2024

## FESTIVE SET LUNCH

艾美節慶午市套餐

### APPETISER 前菜

Select One 選一

Slow-braised Octopus with Chorizo, Cannellini and Onsen Egg

慢燉八爪魚—配西班牙香腸、白腰豆及溫泉蛋

House-cured Salmon Gravlax with Horseradish Cream and Garden Cress

自家醃製三文魚—配辣根忌廉及田園菜苗

### SOUP 湯品

Winter Chestnut Velouté with Black Truffle and Chive

冬栗法式絲絨白濃湯—配黑松露及法蔥

### MAIN COURSE 主菜

Select One 選一

Baked Scallops and Halibut Florentine with Crushed Parsnip 🦪

香烤扇貝及比目魚 - 佐荷蘭汁、歐洲蘿蔔

Pan-roasted U.S. Beef Rib Eye with Rustic Potato, Sour Cream & Bacon, Port Wine Sauce

香煎美國肉眼扒配鄉村風烤薯、煙肉佐酸忌廉、砵酒醬

Butter-basted Turkey with Rosemary-infused, Honey-glazed Root Vegetables and Wild Berries Coulis

牛油香烤火雞—配迷迭香煙燻蜂蜜根菜及野莓醬

Roasted Pumpkin Risotto with Baby Spinach and Baked Brie Cheese 🍂 🧀

香烤南瓜燴飯—配嫩菠菜及烤布利芝士

### DESSERT 甜品

Baileys Chocolate Mousse Cake with White Chocolate Whipped Ganache 🍷 🍷 🍷

百利愛爾蘭忌廉甜酒朱古力慕絲蛋糕—配白朱古力忌廉醬

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HK\$498 / per person 每位

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