

Seasonal LUNCH SET

To relax and recharge your day

\$88^{UP}

STARTER (choose 1)



sautéed mushrooms

sautéed spinach

side caesar salad

TOP UP (+\$38 / each)



piri piri wings



dual potato fries



sour cream nachos



quintessential cake

MAIN (choose 1)



Roasted Butternut Pumpkin Superfood Salad

quinoa, blueberries, shredded kale, cabbage, seeds and lemon dressing

VEGAN 南瓜羽衣甘藍沙律

\$88



Lemongrass Chicken Burger

crispy skin chicken thigh, coleslaw with Thai style dressing, toasted sunflower seeds bun

香茅雞扒漢堡

\$98



Beef Fajitas Open Wrap

garlic and spice marinated beef, mango guacamole, fresh tomato salsa, summer greens, lightly marked soft tortilla

墨西哥牛肉捲餅

\$98



Signature All Day Breakfast

scrambled eggs, bacon, smoked salmon, Cumberland sausages, king oyster mushroom, roasted tomatoes, chickpeas baked beans, sourdough, rose jam

全日早餐

\$98



Mushroom, Leek and Tarragon Sheet Pasta

sautéed fresh mushrooms, Japanese leeks and lots of fresh tarragon with cream sauce

鮮菇京蔥闊麵

\$88



BBQ Cumberland Pizza

fresh Cumberland sausages (casing removed), smoky BBQ sauce and summer cress

燒烤英式肉腸薄餅

\$88



Baked Fish in a Foil

salmon fillet, chorizo, creamy potatoes, tomatoes, onions, butter and lemon juice

葡式香草焗魚

\$98

COMPLIMENTARY

Lungo (Hot) / Misto (Hot) / Lemon Tè (Hot)
黑咖啡 (熱) / 白咖啡 (熱) / 檸檬茶 (熱)

BEVERAGE UPGRADE



Signature Caffè Acai Rosa upgrade

Caffè / Cioccolata
Signature Caffè / Tè / Wellness Soy Latte / Refresher / Cold Brew
Seasonal Drink

	HOT	ICED
Caffè / Cioccolata	+12	+16
Signature Caffè / Tè / Wellness Soy Latte / Refresher / Cold Brew	+16	+16
Seasonal Drink	+38	+38

All prices are subject to 10% service charge

HT-JUL2023 **HABITŪ Favourites** NON-MEAT Dishes **VEGAN**

Photos are for reference

HABITŪ