CORNER 90

restaurant & bar

CHEF'S TASTING MENU

主 廚 精 選 菜 單

Welcome Drink Mango Lassi or Prosecco 印度芒果乳酪或氣泡酒

STARTER 前 菜

Mushrooms Tartare Shiitake mushrooms, onions, sun-dried tomato, pickled cucumber (V) 蘑菇他他 or

Grilled Chicken Salad Chicken with greens, onion, tomato, and house dressing 香烤雞肉沙律

Bhatti Ka Paneer Cottage cheese marinated in yoghurt, spices and pounded red chilli (V) 印度香辣芝士咖哩 or

Truffle Chicken Tikka Boneless creamy chicken tikka with truffle butter 香烤黑松露雞肉

MAIN 主 菜

Linguine Alle Vongole Linguine, onion, garlic, clams, parsley 蜆肉扁意粉

or

Fish & Chips Marinated crumb fried sole fillets with tartare sauce and homemade fries 炸魚薯條 配他他醬和自製薯條

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Paneer Do Pyaza Cottage cheese cooked with two kinds of onions and mild spices, served with dal makhani, saffron rice and garlic naan (V) 印度芝士咖喱 配印度香料燉扁豆,藏紅花飯及香蒜饢餅

Palak Murgh Chicken cooked with spinach, ginger, garlic and whole spices, served with dal makhani, saffron rice and garlic naan 印度菠菜咖喱雞 配印度香料燉扁豆,藏紅花飯及香蒜饢餅

Ribeye 8oz (+\$38) Served with mashed potatoes, mixed greens, black pepper sauce 肉眼(8oz) 配薯蓉、蔬菜及黑胡椒醬

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Ribeye 12oz (+\$68) Served with mashed potatoes, mixed greens, black pepper sauce 肉眼(12oz) 配薯蓉、蔬菜及黑胡椒醬

DESSERT 甜品

Rasmalai Cottage cheese dumplings flavoured with cardamoms and nuts (V) 印度甜奶球

or

Chocolate Brownie with vanilla ice cream 巧克力布朗尼 配雲呢拿雪糕

\$258 per person