



# Nissa la Bella

## SET LUNCH

1 STARTER - 1 MAIN - 1 DRINK

60 MIN DRINK FREE-FLOW \$168

### Wine / Beer

Proseco	+\$50
House white	+\$50
House red	+\$50
House rosé	+\$50
Bottle of beer	+\$50

### Drinks

Ice tea / Soda	
Americano	
Latte	+\$25
Cappuccino	+\$25
Espresso	+\$25

### STARTER

Soup of the season	
Œufs mayonnaise gourmands	
Mushroom tart w/ garlic cream	
Chicory & blue cheese salad	
<b>Fresh octopus salad</b>	+\$35
<b>Catch of the day ceviche</b>	+\$48

### MAIN

Bavette (flap steak)	\$208
Croque Monsieur	\$128
Rigatoni truffle cream	\$168
Linguini bolognaise	\$168
Grilled fish of the day	\$198

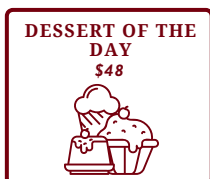
### Signature Main

Slow cook beef cheek w/ mashed potatoes	\$248
Atlantic seabass w/ creamy spinach & beurre blanc	\$248
Traditional steak tartar w/ egg yolk & fries	\$248
Australian ribeye (180g) w/ béarnaise sauce & fries	\$288

### SHARE MORE

Pissaladière	+\$88	Oysters (3pc)	+\$98
Garlic butter snails	+\$88	French fries	+\$32
Chicken liver pâté	+\$88	Truffle mashed potatoes	+\$98
Smoked hearing	+\$88		

### DESSERT



Monday to Friday  
11.30am - 3.30pm

10% service charge



# Nissa la Bella

## SET LUNCH

1 STARTER - 1 MAIN - 1 DRINK

60 MIN DRINK FREE-FLOW \$168

### Wine / Beer

意大利氣泡酒	+\$50
精選白酒	+\$50
精選紅酒	+\$50
精選玫瑰紅酒	+\$50
啤酒	+\$50

### Drinks

凍紅茶 / 有汽水	
美式咖啡	
鮮奶咖啡	+\$25
泡沫咖啡	+\$25
意式特濃咖啡	+\$25

### STARTER

是日餐湯	
法式魔鬼蛋	
日本真姬蘑菇撻盒	
菊苣藍芝士沙律	
新鮮八爪魚沙律	+\$35
是日法式檸檬汁漬魚生	+\$48

### MAIN

香煎牛腹扒 配 薯條	\$208
法式烤火腿芝士三文治 配 田園沙律	\$128
黑松露巴馬臣芝長通心粉	\$168
自家製肉醬意大利麵	\$168
廚師是日魚精選	\$198

### Signature Main

法式慢煮牛頰肉	\$248
大西洋鱸魚柳 配 忌廉菠菜	\$248
法式生牛肉他他 配 薯條	\$248
澳洲肉眼牛扒(180g)配藍芝士醬及薯條	\$288

### SHARE MORE

尼斯洋蔥鯉魚橄欖薄餅	+\$88	新鮮生蠔 (3pc)	+\$98
法式蒜蓉牛油焗蝸牛	+\$88	薯條	+\$32
法式雞肝醬	+\$88	黑松露薯蓉	+\$98
煙燻希靈魚	+\$88		

### DESSERT



Monday to Friday  
11.30am - 3.30pm

10% service charge