



# 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	
Chicory & blue cheese salad	
<b>Fresh octopus salad</b>	<b>+\$35</b>
<b>Catch of the day ceviche</b>	<b>+\$48</b>

### Main Course

Bavette (flap steak)	\$218
Ravioles du Royan truffle paste sauce	\$178
Grilled seabass, creamy spinach & beurre blanc	\$198
Croque monsieur, madame	\$128

## SHARE MORE

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

## DESSERT

PROFITEROLES  
\$48



LEMON TART  
\$48



CHEESE PLATTER  
\$98



Monday to Friday  
11.30am - 3.00pm

10% service charge



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## SET LUNCH

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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	
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 Course

香煎牛腹扒 配 黑椒牛肉汁及田園沙律	\$218
羅揚餃配松露醬	\$178
烤大西洋鱸魚柳	\$198
法式烤火腿芝士三文治配田園沙律	\$128

## SHARE MORE

法式蒜蓉牛油焗蝸牛	+\$88	新鮮生蠔 (3pc)	+\$98
法式雞肝醬	+\$88	薯條	+\$32
煙燻希靈魚	+\$88	黑松露薯蓉	+\$98

## DESSERT



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