



Luncheon Menu

Beef Carpaccio

Radish, rocket leaves, croutons, virgin olive oil
Or

Countryside Pork Pate

Citrus vinaigrette, toasted brioche
Or

Eggplant, Tomato and Pepper Terrine

Mesclun leaves salad, hazelnut dressing
\$ \$ \$ \$ \$

Double-boiled Pigeon Consommé

Or

Cream of Fennel

\$ \$ \$ \$ \$

Australian Baby Lamb Crepinette

Pumpkin puree, lamb Jus
Or

Salmon Koulibiak

Seasonal vegetables, dill-champagne sauce
Or

Daily Carvery Special

\$ \$ \$ \$ \$

Baked Chocolate Tart

Baked chocolate, caramel hazelnut, milk chocolate sauce
Or

Crème Brûlée

Vanilla custard, seasonal fruit, brandy snaps, white peach consommé
Or

Figs Streusel

Almond cake, fresh figs, brandy sauce

Freshly Brewed Coffee or Tea

Petit fours

Three-course menu at HK\$130 per person

Four-course menu at HK\$140 per person

Please ask our instructor for nutritional analysis

Should you have a particular food allergy, please inform our instructor

Please help us reduce food waste. Don't hesitate to ask for smaller portions

