



Luncheon Menu

Smoked Potatoes Salad

Pickled pearl onions

Or

Parma Ham

Roasted fig, torta frita, basil

Or

Cured salmon and Tuna

Herb oil, sour cream

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Wild mushroom Consommé

Or

Leek and Potato Soup

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Pistachio Crusted Salmon

Braised fennel, asparagus risotto

Or

Duck a l'Orange

Braised baby turnip, seasonal vegetables, boulangere potatoes

Or

Daily Carvery Special

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Pear Helene

Poached pear, chocolate streusel, cinnamon and honey ice cream

Or

Pistachio Lava Cake

Tulip, passion fruit sorbet, hojicha crumble

Or

Chocolate Mille-feuille

Caramelized puff pastry, earl grey custard, yuzu and citrus gel, hazelnut praline ice cream

Freshly Brewed Coffee or Tea

Petit fours

Three-course menu at HK\$160 per person

Four-course menu at HK\$180 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

