



Luncheon Menu

Cured Salmon

Poppadum, sour cream, dill oil

Or

Tomatoes and Mozzarella Salad

Figs, watercress

Or

Roasted Pigeon Breast

Egg noodles, pigea jus

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Chicken Consommé "Royal"

Or

Thai Pumpkin and Lemongrass Soup

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Chicken Stew

Dumplings, braised lentils

Or

Pan-fried Barramundi Fillet

Sautéed beans, piquillo pepper sauce

Or

Daily Carvery Special

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Duo Cheesecake

Baked blueberry cheesecake, seasonal berries

Strawberry mascarpone cheese, almond ice cream

Or

Citrus Floating Island

Bergamot custard, poached citrus fruit, crispy meringue

Or

Black Sesame Panna Cotta

Toasted rice and tofu jelly, matcha, chocolate sauce

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

