

Luncheon Menu

Duck Terrine and Pistachio (332Kcal)

Green apple, pickled gooseberries, port wine shallot marmalade

Greek Salad (162Kcal)

Fresh oregano, cucumber tomato and feta cheese

Baked Spanakopita (212Kcal)

Figs salad, olive oil

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New England Clam Chowder (186Kcal)



Saffron Tomato Consommé (123Kcal)

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White Miso Glazed Seabass (285Kcal)

Sauteed spinach, dashi

Roasted Chicken (314Kcal)

Root vegetable, creamy polenta, tarragon jus

Daily Carvery Special

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Red Wine Poached Pear (236Kcal)

Red wine sauce, short bread, honey ice cream

Mango Mille-Feuille (276Kcal)

Pastry cream, mango compote, berry sorbet

Banoffee Tart (324Kcal)

Caramel rum banana, fresh banana, toffee cream, light coffee, whip 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

精選套餐

開心果鴨肉凍批 (332Kcal)

希臘沙律 (162Kcal)

焗希臘菠菜批 (212Kcal)

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新英格蘭蜆肉周打湯 (186Kcal)



藏紅花番茄清湯 (123Kcal)

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高湯煮白味噌海鱸魚 (285Kcal)

法式烤雞 (314Kcal)

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紅酒汁煮梨 (236Kcal)

芒果千層酥 (276Kcal)

香蕉拖肥撻 (324Kcal)

即磨咖啡或茶
配法式小甜點

三道菜 每位港幣 160

四道菜 每位港幣 180

如需菜單的營養分析，請向我們的導師查詢
如您對特定食物過敏，請告知我們的導師
請幫助我們減少浪費食物，食物份量可因應要求減少