Luncheon Menu

8 April – 12 April 2024

Yellow Fin Tuna Tataki (118Kcal)
Baby gem lettuce, pickled lotus root and chili bean dressing

Fig, Beet and Burrata Salad (261Kcal)
Maple – black pepper vinaigrette

Maryland Crab Cake (221kcal)
Lime mayonnaise, green salad

Cream of Cauliflower (175Kcal)

Duck Consommé (111Kcal)

Poached Barramundi Fillet Dugléré (292Kcal)
Chateau potatoes, garden vegetable, white wine sauce

Roasted Lamb Roulade (318Kcal)
White bean and tomato stew, rosemary

Daily Carvery Special

Soft Meringue with Berry (372Kcal)
Meringue, vanilla sauce, raspberry coulis, fresh berry

Warm Chocolate Pudding(372Kcal)
Chocolate sauce, milk ice cream, caramel fig

Tiramisu (323Kcal)
Mascarpone cream, lady finger, Kahlua espresso coffee, coffee jelly

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

四月八日至十二日

炙燒吞拿魚片 (118Kcal)

水牛芝士,無花果,紅菜頭沙律 (261Kcal)

美式蟹肉餅 (221kcal)

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椰菜花忌廉湯 (175Kcal)

鴨肉清湯 (111Kcal)

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白酒汁煮盲槽魚柳 (292Kcal)

烤羊肉卷 (318Kcal)

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法式蛋白餅配草莓 (372Kcal)

朱古力軟心蛋糕布丁 (372Kcal)

意大利芝士蛋糕 (323Kcal)

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