

# Luncheon Menu



**Fig, Beet and Burrata Salad** (261Kcal)

Maple – black pepper vinaigrette

**Seafood Terrine** (162Kcal)

Roasted bell pepper coulis, tossed garden leaf

**Vol au Vent of asparagus and mushroom** (272Kcal)

Madeira sauce

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**Duck Consommé** (111Kcal)

**De Puy Lentil Soup** (149Kcal)

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**Roasted Lamb Roulade** (318Kcal)

White bean and tomato stew, rosemary

**Braised Fillet of Cobia** (278Kcal)

Tomato concasses, kalamata olive, aromatic herbs

**Daily Carvery Special**

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**Mango Passion Fruit White Chocolate Mousse** (351Kcal)

Almond sponge, mango passion fruit confit, white chocolate mousse, fresh mango

**Caramel Custard with Chestnut** (247Kcal)

Chestnut cream, candy chestnut, orange zest, fresh fruit

**Profiteroles** (364Kcal)

Praline ice cream, chocolate sauce, vanilla 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



水牛芝士，無花果，紅菜頭沙律 (261Kcal)

海鮮凍批 (162Kcal)

蘆筍蘑菇酥皮盒 (272kcal)

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鴨肉清湯 (111Kcal)

蘭度豆湯 (149Kcal)

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烤羊肉卷 (318Kcal)

意式燴海鱷魚柳 (278Kcal)

是日精選

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芒果熱情果白朱古力慕絲 (351Kcal)

法式栗子焦糖燉蛋 (247Kcal)

朱古力雲尼拿泡芙配果仁雪糕 (364Kcal)

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