Luncheon Menu

25 March – 28 March 2024

Greek Salad (162Kcal)
Fresh oregano, cucumber, tomato and feta cheese

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

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

Saffron Tomato Consommé (123Kcal)

Cream of Cauliflower (175Kcal)

Roasted Chicken (314Kcal)
Root vegetable, creamy polenta, tarragon jus

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

Daily Carvery Special

Apple Paradise (264Kcal)
Apple mousse, cinnamon crumble, tea cookie, caramelized pear gel

Brownie (331Kcal)
Chocolate whipped ganache, toffee sauce, walnut ice cream

Pineapple Rice Pudding (211Kcal)
Vanilla pineapple, coconut crumble, pineapple coulis
Coconut flake, coconut sorbet

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
三月廿五日至廿八日

希臘沙律 (162Kcal)

炙燒吞拿魚片 (118Kcal)

美式蟹肉餅 (221kcal)

藏紅花番茄清湯 (123Kcal)

椰菜花忌廉湯 (175Kcal)

法式烤雞 (314Kcal)

白酒汁煮盲槽魚柳 (292Kcal)

是日精選

蘋果樂園 (264Kcal)

朱古力布朗尼 (331Kcal)

菠蘿布丁 (211Kcal)

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