

Luncheon Menu

Vitello Tonnato (234Kcal)

Shaved radish, capers, tuna remoulade

Prosciutto with Compressed Melon (193Kcal)

Rocket leave, balsamic vinaigrette

Mushroom and Ricotta Ravioli (251Kcal)

Tomato stew and parmesan

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Fish Broth (126Kcal)

Smoked salmon Quenelles

French Onion Soup (111Kcal)

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Beef Stroganoff (273Kcal)

Pilaf rice, fried onion, smoked paprika

Pan-seared Barramundi (236Kcal)

Bell pepper piperade, mashed potato

Daily Carvery Special

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Chocolate Raspberry Dome (366Kcal)

Chocolate Mousse, Raspberry Jelly, Vanilla Ice Cream

Lemon Meringue Pie (326Kcal)

Lemon Curd, Italy Meringue, Lemon Zest

Apple Strudel (312Kcal)

Vanilla Sauce, Caramel ice 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

意式薄牛仔片配吞拿魚汁 (234Kcal)

義大利火腿配甜瓜 (193Kcal)

意大利蘑菇餛飩 (251kcal)

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三文魚清湯 (126Kcal)

法式洋蔥湯 (111Kcal)

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俄式牛柳絲 (273Kcal)

香煎澳洲盲鱈 (236Kcal)

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朱古力紅桑子蛋糕(366Kcal)

檸檬蛋白批(326Kcal)

蘋果餡餅(312Kcal)

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