

Luncheon Menu

Seafood Terrine (162Kcal)

Roasted bell pepper coulis, tossed garden leaf

Vitello Tonnato (232Kcal)

Shaved radish, capers, and tuna remoulade

Vol au Vent of asparagus and mushroom (272kcal)

Madeira sauce

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De Puy Lentil Soup (149Kcal)



Fish Broth (126Kcal)

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Braised Fillet of Cobia (278Kcal)

Tomato concasses, kalamata olive, aromatic herbs

Beef Stroganoff (273Kcal)

Pilaf rice, fried onion, smoked paprika

Daily Carvery Special

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Marble Cheese Cake (384Kcal)

Bake cheesecake, chocolate cream, vanilla chantilly cream

Cherry Clafoutis (388Kcal)

Cherry sauce, pistachio crumble, pistachio ice cream

Citrus Panna Cotta (271Kcal)

Lemon panna cotta, oatmeal streusel, calamansi 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

海鮮凍批 (162Kcal)

意式薄牛仔片配吞拿魚汁 (232Kcal)

蘆筍蘑菇酥皮盒 (272kcal)

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蘭度豆湯 (149Kcal)



三文魚清湯 (126Kcal)

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意式燴海鱸魚柳 (278Kcal)

俄式牛柳絲 (273Kcal)

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雲石芝士蛋糕 (384Kcal)

法式櫻桃批配開心果雪糕 (388Kcal)

意式檸檬奶凍 (271Kcal)

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