

# Luncheon Menu

**Prosciutto with Compressed Melon (193Kcal)**  
Rocket leave, balsamic vinaigrette

**Waldorf Salad (241kcal)**  
House cured gravlax, toasted walnut, goat cheese



**Mushroom and Ricotta Ravioli (251Kcal)**  
Tomato stew, parmesan

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**French Onion Soup (111Kcal)**

**Lobster Bisque (241kcal)**

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**Pan-seared Barramundi (236Kcal)**  
Bell pepper piperade, mashed potato

**Sautéed Pork Schnitzel (385Kcal)**  
Toasted spätzle, lemon- caper butter sauce

**Daily Carvery Special**

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**Red Wine Poached Pear (236Kcal)**  
Red wine sauce, short bread, honey ice cream

**Mango Mille-Feuille (276Kcal)**  
Pastry cream, mango compote, berry sorbet

**Banoffee Tart (324Kcal)**  
Caramel rum banana, fresh banana, toffee cream, light coffee, whip 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

義大利火腿配甜瓜(193Kcal)

華都夫沙律 (241kcal)



意大利蘑菇餛飩 (251kcal)

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法式洋蔥湯 (111Kcal)

法式龍蝦湯 (241kcal)

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香煎澳洲盲曹 (236Kcal)

維也納式炸豬扒 (241kcal)

### 是日精選

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紅酒汁煮梨 (236Kcal)

芒果千層酥 (276Kcal)

香蕉拖肥撻 (324Kcal)

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