

Luncheon Menu

11 June – 14 June 2024

Shrimp Caesar Salad (216Kcal)
Shaved parmesan



Duck Terrine and Pistachio (332Kcal)

Green apple, pickled gooseberries, port wine shallot marmalade

Baked Spanakopita (212Kcal)
Figs salad, olive oil

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Basil Minestrone (217Kcal)

New England Clam Chowder (186Kcal)

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White Miso Glazed Halibut (285Kcal)
Sautéed spinach, dashi



Veal Blanquette (355Kcal)
Button mushroom, crispy bacon, croutons

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, 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

六月十一日至十四日

凱撒沙律拼海蝦 (216Kcal)



開心果鴨肉凍批 (332Kcal)

焗希臘菠菜批 (212Kcal)

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意式雜菜湯 (217Kcal)

新英格蘭蜆肉周打湯 (186Kcal)

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高湯煮白味噌比目魚 (285Kcal)



法式白汁燉牛仔肉 (355Kcal)

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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