

Luncheon Menu

3 June – 7 June 2024

Shrimp Caesar Salad (146kcal)
Shaved parmesan



Hand Picked Crab Meat and Asparagus Salad (179kcal)
Celery, green chili, black garlic aioli, pickled red onion

Leek and Parma Ham Quiche (266Kcal)
Chervil

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Beef Consommé (107kcal)

Basil Minestrone (181kcal)

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Grilled Halibut (203Kcal)

Vegetable ratatouille, basil vinaigrette



Veal Blanquette (189Kcal)

Button mushroom, crispy bacon, croutons

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

六月三日至七日

凱撒沙律拼海蝦 (146kcal)



蟹肉蘆筍沙律 (179kcal)

意大利風乾火腿香蔥蛋批 (266kcal)

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法式牛肉清湯 (107kcal)

意式雜菜湯 (181kcal)

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香烤比目魚配法式炒雜菜 (203kcal)



法式白汁燉牛仔肉 (189kcal)

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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