

Luncheon Menu

Pâté de Campagne (319kcal)

Pistachio and Mache salad, mustard vinaigrette

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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Cream of Broccoli (149kcal)



Beef Consommé (107kcal)

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Roasted Duck Breast (367Kcal)

Cherry glazed, sautéed Swiss chard onion soubise, toasted almond



Grilled Red Snapper (203Kcal)

Vegetable ratatouille, basil vinaigrette

Daily Carvery Special

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Mango Passion Fruit White Chocolate Mousse (351Kcal)

Almond sponge, mango passion fruit confit

White chocolate mousse, fresh mango

Caramel Custard with Chestnut (247Kcal)

Chestnut cream, candy chestnut, orange zest, fresh fruit

Profiteroles (364Kcal)

Praline ice cream, chocolate sauce, vanilla 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

法式農家凍肉批 (319kcal)

蟹肉蘆筍沙律 (179kcal)

意大利風乾火腿香蔥蛋批 (266kcal)

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西蘭花忌廉湯 (149kcal)



法式牛肉清湯 (107kcal)

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法式燒鴨胸配香濃櫻桃汁 (367kcal)



香烤紅鯛魚配法式炒雜菜 (203kcal)

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芒果熱情果白朱古力慕絲 (351Kcal)

法式栗子焦糖燉蛋 (247Kcal)

朱古力雲尼拿泡芙配果仁雪糕 (364Kcal)

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