

Luncheon Menu



Vitello Tonnato (215Kcal)

Shaved radish, capers, tuna remoulade

Prosciutto with Compressed Melon (170Kcal)

Rocket leave, balsamic vinaigrette

Open Ravioli with Tomato Fondue (417Kcal)

Garlic, olive oil, parmesan

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Fish Broth (126Kcal)

French Onion Soup (111Kcal)

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Beef Stroganoff (275Kcal)

Pilaf rice, fried onion, smoked paprika

Pan-seared Sea Bream (310Kcal)

Clams, chorizo, chickpeas, sauteed kale, saffron emulsion

Roasted Leg of Lamb (335Kcal)

Herbs crusted, boulangère potatoes

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Chocolate Raspberry Dome (368Kcal)

Raspberry chocolate mousse, chocolate glaze, fresh raspberry

Pineapple Ginger Serenade (177Kcal)

Ginger cream brulee, pineapple ginger compote

Lemon Basil Cheesecake and Blueberry Compote (331Kcal)

Basil cheese cake, lemon jelly, blueberry compote, 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



意式薄牛仔片配吞拿魚汁 (215Kcal)

意大利火腿配甜瓜 (170Kcal)

意大利蕃茄雲吞 (417Kcal)

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魚清湯 (126Kcal)

法式洋蔥湯 (111Kcal)

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俄國牛柳絲 (275Kcal)

香煎海鯛魚柳 (310Kcal)

香烤羊腿 (335Kcal)

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朱古力紅桑子蛋糕 (368Kcal)

法式菠蘿薑焦糖燉蛋 (177Kcal)

檸檬藍莓芝士蛋糕 (331Kcal)

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