

Luncheon Menu

Prosciutto with Compressed Melon (170Kcal)
Rocket leave, balsamic vinaigrette

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

Open Ravioli with Tomato Fondue (417Kcal)
Garlic, olive oil, parmesan

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French Onion Soup (111Kcal)

Lobster Bisque (150Kcal)

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Pan-seared Sea Bream (310Kcal)
Clams, chorizo, chickpeas, sauteed kale, saffron emulsion

Wiener Schnitzel (385Kcal)
Creamed spatzle, lemon caper butter sauce

Salmon Coulibiac (560Kcal)
Dill champagne sauce

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Lemon Meringue Pie (326Kcal)
Lemon tart, vanilla whip, Italian meringue

Iceberg Indulgence (239Kcal)
Italian meringue, vanilla and strawberry ice-cream cake, strawberry sauce

Choco-berry Fantasy Meringue (303Kcal)
Dark and white chocolate mousse, chocolate sponge
Coffee cream, caramel sauce

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

意大利火腿配甜瓜 (170Kcal)

華道夫沙律 (241Kcal)

意大利蕃茄雲吞 (417Kcal)

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法式洋蔥湯 (111Kcal)

龍蝦湯 (150Kcal)

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香煎海鱸魚 (310Kcal)

維也納炸牛排 (385Kcal)

酥皮三文魚 (560Kcal)

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檸檬酥皮批 (326Kcal)

雲呢拿草莓雪糕蛋糕 (239Kcal)

法式蛋白餅配朱古力蛋糕 (303Kcal)

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