

# Luncheon Menu

## **Waldorf Salad** (241Kcal)

House cured gravlax, toasted walnut, goat cheese



## **Mediterranean Salad** (305Kcal)

Cucumber, black olive, vinaigrette dressing

## **Pan-seared Scallop** (319Kcal)

Celeriac puree, hazelnut crumble, chicken jus

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## **Lobster Bisque** (150Kcal)

## **Basil Minestrone** (174Kcal)

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## **Wiener Schnitzel** (385Kcal)

Creamed spatzle, lemon caper butter sauce

## **Seared Salmon Fillet** (431Kcal)

Horseradish crust, braised leeks, onion, potato, lemon butter sauce

## **Roasted Beef Sirloin** (492Kcal)

Yorkshire pudding

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## **Banana Toffee Tart** (342Kcal)

Caramel banana tart, coffee cream, caramel sauce

## **Citrus Mascarpone Elegance** (303Kcal)

Mascarpone cheese cake, caramelize mandarin, mandaring gel

## **Poached Pear Bliss Bread Pudding** (206Kcal)

Bread pudding, fresh berries, vanilla ice cream, poached pear

## **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

華道夫沙律 (241Kcal)



地中海沙律 (305Kcal)

香煎帶子 (319Kcal)

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龍蝦湯 (150Kcal)

意大利雜菜湯 (174Kcal)

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維也納炸牛排 (385Kcal)

香煎三文魚 (431Kcal)

香烤西冷牛排 (492Kcal)

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香蕉太妃糖撻 (342Kcal)

柑橘芝士蛋糕 (303Kcal)

雪梨麵包布甸配雲呢拿雪糕 (206Kcal)

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