

Luncheon Menu

Terrine of Game hen with Apricots and Pistachio (264Kcal)
Mache salad, shaved pear



Greek Salad (162Kcal)
Fresh oregano, cucumber tomato, feta cheese

Baked Spanakopita (212Kcal)
Figs salad, olive oil

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Manhattan Clam Chowder (276Kcal)



Chicken Consomme (140Kcal)

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White Miso Glazed Seabass (285Kcal)
Sauteed spinach, dashi

Coq au Vin (256Kcal)
Bacon, pearl onion, mushroom, potato puree

Salmon Coulibiac (560Kcal)
Dill champagne sauce

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Kalamansi Mango Whisper (265Kcal)
Kalamansi tart, mango gel, Italian meringue

Strawberry Bliss Roll (231Kcal)
Strawberry roll cake, pistachio crumble, strawberry sauce

Paris-Hong Kong with the Hint of Vanilla (245Kcal)
Paris brest puff, hazelnut custard, 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

杏桃開心果雞凍批 (264Kcal)



希臘沙律 (162Kcal)

焗希臘菠菜批 (212Kcal)

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曼哈頓周打蜆肉湯 (276Kcal)



雞清湯 (140Kcal)

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高湯煮白味噌海鱸魚 (285Kcal)

法式紅酒燴雞 (256Kcal)

酥皮三文魚 (560Kcal)

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柑橘芒果撻 (265Kcal)

草莓蛋糕卷 (231Kcal)

法式榛子巴黎圈(245Kcal)

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