

# Luncheon Menu



**Smoked Salmon Caesar Salad** (376Kcal)  
Shaved parmesan

**Game Hen Terrine with Apricots and Pistachio** (264Kcal)  
Mache salad, shaved pear

**Baked Spanakopita** (212Kcal)  
Figs salad, olive oil

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**Cream of Mushroom** (228Kcal)

**Manhattan Clam Chowder** (276Kcal)

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**Veal Blanquette** (240Kcal)  
Button mushroom, crispy bacon, croutons

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

**Roasted Leg of Lamb** (335Kcal)  
Boulangere potatoes, herbs crusted

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**Golden Harvest Apple Pie** (297Kcal)  
Apple filo tart, apple compote, vanilla ice cream, vanilla sauce

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

**Pina Colada** (221Kcal)  
Marinated pineapple, pineapple rosemary gel  
Coconut dacquoise, coconut sorbet

**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



煙燻三文魚凱撒沙律 (376Kcal)

杏桃開心果雞凍批 (264Kcal)

焗希臘菠菜批 (212Kcal)

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蘑菇忌廉湯 (228Kcal)

曼哈頓周打蜆肉湯 (276Kcal)

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法式白汁燉牛仔肉 (240Kcal)

高湯煮白味噌海鱸魚 (285Kcal)

香烤羊腿 (335Kcal)

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蘋果批 (297Kcal)

咖啡朱古力蛋糕雙重奏(303Kcal)

椰林飄香 (212Kcal)

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