

# Luncheon Menu



**Tomato and Mozzarella Salad** (296Kcal)  
Rocket pesto, edible flower

**Seafood Terrine** (162Kcal)

Roasted bell pepper coulis, tossed garden leaf

**Vol au Vent of Asparagus and Mushroom** (271Kcal)  
Madeira sauce

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**Duck Consomme** (111Kcal)

**Bell Pepper Potage** (255Kcal)

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**Grilled Lamb Chop** (480Kcal)

Irish stew, baby carrot, potatoes, cabbage, caraway seeds

**Braised Fillet of Cobia** (278Kcal)

Tomato concasses, kalamata olive, aromatic herbs

**Beef Wellington** (439Kcal)

Red wine jus

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

Bread pudding, fresh berries, vanilla ice cream

**Pineapple Ginger Serenade** (117Kcal)

Ginger cream brulee, pineapple ginger compote

**Pavlova Citrus Fusion** (267Kcal)

Calamansi pavlova, citrus fruit, tropical fruit salsa, vanilla 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



意式番茄芝士沙律 (296Kcal)

海鮮凍批 (162Kcal)

蘆筍蘑菇酥皮盒 (271Kcal)

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鴨清湯 (111Kcal)

甜椒濃湯 (255Kcal)

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香烤羊排 (480Kcal)

燴海鱸魚柳 (278Kcal)

威靈頓牛柳 (439Kcal)

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燴梨麵包布甸 (206Kcal)

菠蘿焦糖燉蛋 (117Kcal)

柑橘蛋白餅 (267Kcal)

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