

# Luncheon Menu



## **Greek Salad (117Kcal)**

Fresh oregano, cucumber tomato, feta cheese

## **Hand Cut Tuna Tartar (162Kcal)**

Ponzu, jicama, calamansi

## **Maryland Crab Cake (221Kcal)**

Lime mayonnaise, green salad

🍴 🍴 🍴 🍴 🍴



## **Chicken Consomme (140Kcal)**

## **Curried Cauliflower Soup (196Kcal)**

🍴 🍴 🍴 🍴 🍴

## **Coq au Vin (305Kcal)**

Bacon, pearl onion and mushroom, potato puree

## **Poached Barramundi Fillet Duglere (345Kcal)**

Chateau potatoes, garden vegetable, white wine sauce

## **Roasted Beef Sirloin (398Kcal)**

Yorkshire pudding

🍴 🍴 🍴 🍴 🍴

## **Mont Blanc Tropical Harmony (384Kcal)**

Chestnut mousseline, pistachio cake base,

Mango passionfruit gel, chocolate soil

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

Mascarpone cheese cake, caramelize mandarin, mandarin gel

## **Semifreddo Coconut (326Kcal)**

Coconut red bean parfait, coconut cream, 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



希臘沙律 (117Kcal)

吞拿魚他他 (162Kcal)

美式蟹肉餅 (221Kcal)

☺ ☺ ☺ ☺ ☺



雞清湯 (140Kcal)

咖哩椰菜花湯 (196Kcal)

☺ ☺ ☺ ☺ ☺

法式紅酒燴雞 (305Kcal)

白酒汁煮盲曹魚柳 (345Kcal)

香烤西冷牛排 (398Kcal)

☺ ☺ ☺ ☺ ☺

芒果栗子蛋糕 (384Kcal)

柑橘芝士蛋糕 (303Kcal)

椰子紅豆蛋糕 (326Kcal)

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