

# Luncheon Menu

**Hand Cut Tuna Tartar** (117Kcal)  
Ponzu, jicama, calamansi



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

**Maryland Crab Cake** (221Kcal)  
Lime mayonnaise, green salad

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**Curried Cauliflower Soup** (196Kcal)



**Duck Consomme** (111Kcal)

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**Poached Barramundi Fillet Duglere** (345Kcal)  
Chateau potatoes, garden vegetable, white wine sauce

**Grilled Lamb Chop** (480Kcal)  
Irish stew, baby carrot, potatoes, cabbage, caraway seeds

**Slow Roasted Rack of Veal** (402Kcal)  
Mushroom sauce

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**Zesty Rum Baba Delight** (325Kcal)  
Baba, peanut praline, chocolate cream, whipped cream, pineapple  
Green apple salsa

**Crimson and Cream Mousse** (329Kcal)  
Raspberry jelly, white chocolate mousse, crispy crumble, raspberry sauce

**Yuzu Dreamscape** (363Kcal)  
Yuzu cheese tart, yuzu confit, 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

吞拿魚他他 (117Kcal)



義式番茄芝士沙律 (296Kcal)

美式蟹肉餅 (221Kcal)

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咖哩椰菜花湯 (196Kcal)



鴨清湯 (111Kcal)

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白酒汁煮盲曹魚柳 (345Kcal)

香烤羊排 (480Kcal)

慢烤牛仔架 (402Kcal)

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蘭姆酒蛋糕 (325Kcal)

紅莓果凍配白朱古力慕斯 (329Kcal)

柚子芝士撻 (363Kcal)

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