

# Luncheon Menu

**Pate de Campagne** (335Kcal)  
Pistachio and Mache salad, mustard vinaigrette



**Kataifi Wrapped Prawns** (326Kcal)  
Green mango salad



**Bibb and Mesclun Salad** (82Kcal)  
Cucumber, mint raita

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**Sweet Corn Potage** (171Kcal)

**Beef Consomme** (107Kcal)

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**Roasted Duck Breast** (367Kcal)  
Cherry glazed, sauteed Swiss chard onion soubise, toasted almond

**Seared Greenland Halibut** (312Kcal)  
Citrus glazed fennel, yellow tomato jam, basil oil

**Beef Wellington** (439Kcal)  
Red wine jus

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**Tiramisu** (323Kcal)  
Tiramisu, coffee jelly, milk foam

**Mont Blanc Tropical Harmony** (384Kcal)  
Chestnut mousseline, pistachio cake base, mango passionfruit gel  
Chocolate soil

**Lemon Basil Cheesecake and Blueberry Compote** (331Kcal)  
Basil cheese cake, lemon jelly, blueberry compote, 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

法式凍肉批 (335Kcal)



脆蝦配麵絲卷 (326Kcal)



比伯麥斯倫沙律 (82Kcal)

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粟米濃湯 (171Kcal)

牛肉清湯 (107Kcal)

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香烤鴨胸 (367Kcal)

香煎格陵蘭比目魚 (312Kcal)

威靈頓牛柳 (439Kcal)

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意大利芝士蛋糕 (323Kcal)

開心果栗子蛋糕 (384Kcal)

檸檬藍莓芝士蛋糕 (331Kcal)

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