

Luncheon Menu

Niçoise salad (94kcal)

Haricot Vert, Quail Egg And Tuna Confit



Or

Parma Ham, Cantaloupe Salad (108kcal)

Rocket Leave And Balsamic Vinaigrette



Or

Open Ravioli With Tomato Fondue (262kcal)

Garlic, Olive Oil And Parmesan

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French Onion Soup (110kcal)

Or

Lobster Bisque (150kcal)

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Wiener Schnitzel (493kcal)

Creamed Spätzle, Lemon- Caper Butter Sauce

Or

Pan-Seared Barramundi (238kcal)

Clams, Chickpeas, Sauteed Kale, Saffron Emulsion

Or

Salmon Coulibiac, Dill Champagne Sauce (556kcal)

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Art Tart Chocolate (222kcal)

Or

Floral Tea Whisper (328kcal)

Jasmin Tea Chiffon Cake With Fresh Mango

Or

Yuzu Dreamscape (362kcal)

Petit Fours

Coffee or Tea

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

精選午餐

尼斯沙律 (94kcal)

法邊豆、鵝鶉蛋、油封吞拿魚

或

巴馬火腿哈密瓜沙拉 (108kcal)

芝麻菜及意式油醋汁

或

義大利雲吞配蕃茄醬 (262kcal)

蒜頭、橄欖油及巴馬臣芝士

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法式洋蔥湯 (110kcal)

或

法式龍蝦湯 (150kcal)

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維也納炸牛仔 (493kcal)

奶油包糠、檸檬水瓜柳牛油汁

或

香煎海鱸魚 (238kcal)

蜆肉、鷹嘴豆、炒羽衣甘藍、藏紅花汁

或

酥皮三文魚配蒔蘿香檳汁 (556kcal)

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香濃朱古力撻 (222kcal)

或

茉莉花茶雪紡蛋糕配鮮芒果 (328kcal)

或

柚子芝士撻 (362kcal)

法式小甜點

咖啡或茶

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