

Luncheon Menu

Pate De Campagne (335kcal)

Pistachio, Pickled, Meaux Mustard And Petit Salad

Or

House Cured Gravlax And Fingerling Potato Salad (225kcal)

Swedish Mustard, Capers And Red Onion

Or

Pan Seared Scallop (321kcal)

Sauteed Spinach, Parmesan Tuiles And Parsley Coulis



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Basil Minestrone (176kcal)

Bean And Parmesan



Or

Sweet Corn Potage (213kcal)

Parma Ham

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Duck A La Orange (375kcal)

Braised Seasonal Vegetable

Or

Pan Seared Salmon Coulibiac, Dill Champagne Sauce (211kcal)

Or

Pork Rib Roast, Sherry Jus (450kcal)



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Citrus Mascarpone Elegance (303kcal)

Or

Chocolate Raspberry Pistachio Delight (484kcal)

Or

Coconut Island Breeze (454kcal)

Coconut Brownie With Caramel Sauce And Coconut Whip

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

法式鄉村肉醬 (335kcal)

開心果、醃菜、法式芥末及沙律

或

自家醃漬三文魚及薯仔沙律 (225kcal)

瑞典芥末醬、水瓜柳及紅洋蔥

或

香煎帶子 (321kcal)

炒菠菜、巴馬臣芝士脆片及歐芹汁



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羅勒義大利蔬菜湯 (176kcal)

或

玉米濃湯 (213kcal)

巴馬火腿



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法式橙鴨 (375kcal)

燴時令蔬菜

或

法式香煎三文魚柳 (211kcal)

碎新薯配檸檬及法式酸忌廉汁

或

烤豬肋骨配雪莉酒汁 (450kcal)



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意大利軟芝士柑橘甜品 (303kcal)

或

朱古力紅莓開心果甜品 (484kcal)

或

椰香朱古力蛋糕配焦糖醬及椰子忌廉 (454kcal)

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

