

Luncheon Menu

Niçoise salad (94kcal)

Haricot Vert, Quail Egg And Tuna Confit



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

Lobster Bisque (150kcal)

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Wiener Schnitzel (493kcal)

Creamed Spätzle, Lemon- Caper Butter Sauce

Or

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

Or

Roasted Beef Ribeye, Yorkshire Pudding (561kcal)

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Earthy Garden (386kcal)

Carrot Cake With Cream Cheese Frosting

Or

Kalamansi Mango Whisper (270kcal)

Or

Deluxe Banoffee (301kcal)

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

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

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

法式香煎三文魚柳 (211kcal)

或

烤肉眼配約克郡布甸 (561kcal)

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甘筍蛋糕配忌廉芝士糖霜 (386kcal)

或

柑橘芒果卷 (270kcal)

或

香蕉拖肥批 (301kcal)

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