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 Fillet Grenobloise (211kcal)

Crushed New Potatoes with Lemon and Cream Fraiche

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

& & & & &

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)

& & & & &

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

TDS A La Carte Menu 2026

TDS 餐飲學會散點餐牌 2026

Appetizers 頭盤

Greek Salad Of Octopus And Squid 希臘沙律配章魚及魷魚 **$75**

Fresh Oregano, Cucumber, Tomato And Feta Cheese

鮮奧勒岡香草、青瓜、蕃茄、羊奶芝士

Tomato And Mozzarella Salad 蕃茄水牛芝士沙律 **$90**

Rocket Pesto, Edible Flower 火箭菜青醬、食用花

Salad Of Smoked Duck Breast 煙鴨胸沙律 **$70**

Fresh Figs And Lentils 鮮無花果、蘭度豆

Soup 湯

Cream Of Mushroom 白菌忌廉湯 **$55**

Oregano 勒岡香草

Chicken Consommé 雞清湯 **$50**

Vegetable And Dumpling 田園時蔬及餃子

Main Courses 主菜

Grilled Garoupa Gremolata 香烤石斑魚配意式香草檸檬醬 **$110**

Crushed Potato, Charred Sweet Pepper 碎薯及炙燒甜椒

Roast Pork Rib, Sherry Jus 香烤豬鞍配雪利酒肉汁 **$165**

Rosemary, Thyme, Roasted Potato 迷迭香、百里香、燒薯仔

Dessert 甜品

The Rosemary Pineapple 迷迭香菠蘿甜品 **$50**