

Healthy and Vegan Set Lunch | 健康有「營」純素午餐

APPETISER 頭盤

Beef Carpaccio Salad

Pickled mushroom, parmesan cheese, seasonal leaves, Modena balsamic drops

牛肉薄片沙律

醃漬蘑菇、巴馬臣芝士、時令生菜葉、意大利陳醋

or 或

Hong Kong Farm Organic Vegetable Daily Soup

Served with different croutons

本地有機蔬菜湯

伴香脆麵包粒

MAIN COURSE 主菜

Grilled Spring Chicken Breast

Mediterranean vegetables, fondant potato, natural jus

扒春雞雞胸

地中海野菜、油封薯仔、燒汁

or 或

Seafood Curry Malaysian Style

Basmati rice, roti bread

馬來西亞海鮮咖喱

印度香米飯、薄餅

or 或

Rigatoni Pasta

Aubergine, smoked mozzarella, fresh basil, Italian tomato sauce

粗通粉

茄子、煙燻水牛奶芝士、新鮮羅勒、意大利番茄汁

DESSERT 甜品

Select your favourite dessert from the vitrine

玻璃餅櫃自選甜品一件

or 或

Seasonal Fruit Platter

時令鮮果拼盤

Coffee or Tea 咖啡或茶

HKD188 per person / 每位港幣 188 元

 Vegan option available 可選純素菜式

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APPETISER 頭盤

Smoked Duck Breast Salad

Vanilla pear, rocket leaves, toasted pecans, pecorino

煙燻鴨胸沙律

雲呢喃香梨、火箭沙律菜、烤胡桃、意大利羊奶芝士

or 或

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本地有機蔬菜湯

伴香脆麵包粒

MAIN COURSE 主菜

Grilled Sea Bream Fillet

Saffron mashed potato, asparagus, balsamic reduction

扒海鱸魚柳

番紅花薯蓉、蘆筍、意大利陳醋

or 或

Rogan Josh Indian Lamb Curry

Basmati rice, roti bread

印度咖喱羊肉

印度香米飯、薄餅

or 或

Linguine “Aglia”

Porcini, cherry tomato

意大利蒜香扁意粉

牛肝菌、車厘茄

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時令鮮果拼盤

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Price is in Hong Kong Dollars and subject to a 10% service charge. 以上價目以港幣計算並須另加一服務費。

Price is not applicable to any discount privileges. 以上價目不適用於任何折扣優惠。

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APPETISER 頭盤


 **Mozzarella Salad**

Tomato, seasonal leaves, black olives, pesto sauce

意大利水牛奶芝士沙律

番茄、時令生菜葉、黑水欖、香草醬汁

or 或

 **Hong Kong Farm Organic Vegetable Daily Soup**

Served with different croutons

本地有機蔬菜湯

伴香脆麵包粒

MAIN COURSE 主菜

Grilled Sirloin Beef

Potato gratin, ratatouille, thyme jus

扒西冷牛扒

芝士焗薯片、法式野菜、百里香燒汁

or 或

Risotto

Seared mixed seafood, bell peppers

意大利燉飯

香煎雜錦海鮮、甜椒

or 或

Aloo Gobi Masala Potato Curry

Cauliflower, basmati rice, roti bread

印度薯仔咖喱

椰菜花、印度香米飯、薄餅

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APPETISER 頭盤

Shrimp Salad

Papaya, garden leaves, sherry vinegar dressing

鮮蝦沙律

木瓜、時令田園生菜葉、雪利酒醋汁

or 或

Hong Kong Farm Organic Vegetable Daily Soup

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本地有機蔬菜湯

伴香脆麵包粒

MAIN COURSE 主菜

Grilled Salmon Fillet

Boiled new potato, Thai asparagus, lemon caper sauce

扒三文魚柳

焗新薯、泰式蘆筍、檸檬酸豆汁

or 或

Chicken Curry Singaporean Style

Basmati rice, roti bread

新加坡咖喱雞

印度香米飯、薄餅

or 或

Classic Spaghetti Pomodoro

Cherry tomato sauce, basil, parmesan shavings

傳統番茄意大利麵

車厘番茄汁、羅勒、巴馬臣芝士

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