



Chinese Set Lunch

明蝦鮮菓沙律
Chilled Prawn Salad with Assorted Fruit



紅燒蟹肉翅
Braised Shark's Fin Soup with Crabmeat



碧綠夏果炒帶子
Wok Fried Scallop with Broccoli and Macadamia Nut



雲腿玉樹麒麟斑
Steamed Garoupa Fillet with Yunnan Ham and Black Mushroom



鮑汁水餃撈麵
Poached Shrimp Dumpling and Noodle with Abalone Sauce



蓮蓉西米焗布甸
Baked Sago Pudding with Lotus Paste

HK\$7,688.00 + 10% service charge per table of 10 to 12 persons



Chinese Set Lunch

乳豬燒味拼盆
Roast Suckling Pig and Barbecued Meat Combination



菜膽雞燉生翅
Double Boiled Shark's Fin Soup with Chicken and Cabbage



黑松菌蝦球桂花蚌
Wok Fried Prawn and Coral Clam with Black Truffle



清蒸海星斑
Steamed Spotted Garoupa



鮑粒福建燴飯
Braised Fried Rice with Assorted Meat "Fujian" Style



鮮菓碟
Fresh Fruits Platter

HK\$7,988.00 + 10% service charge per table of 10 to 12 persons



4- Course Western Set Lunch

Tuna Niçoise

Tuna, Cubes, Liquid Olives



French Onion Soup

Truffle Brie, Bacon, Crouton



Beef Wellington

Foie Gras, Beef Tenderloin, Puff Pastry, Mushroom Paper



Breakfast

Coconut, Passion Fruit, Lime, Liquid Mango Egg Yolk



Arabica Coffee or Selection of Tea

Mignardise

HK\$728+10% service charge per Guest



3-Course Western Set Lunch

Foie Gras Terrine
Sauternes Jelly, Cress, Brioche



Roast Fillet of Cod
Gratin Potato, Baby Vegetable, Truffle Dressing



Tic Tac Toe
Opera, Raspberry, Milkshake



Arabica Coffee or Selection of Tea
Mignardise

HK\$668+10% service charge per guest



3-Course Western Set Lunch

“Smoked” Salmon

Salmon, Charcoal, Egg 65°C, Smoke



Beef Rossini

Beef Tenderloin, Foie Gras, Truffle, Bread



Chocolate Dome

Verbena, Raspberry, Melting Chocolate



Arabica Coffee or Selection of Tea

Mignardise

HK\$628+10% service charge per guest



International Buffet Lunch

Selection of Hors d'oeuvres

Potato Salad, Purple Basil, Dried Chili
Penne Pasta, Gammon Ham, Pesto Mayonnaise
Japanese Crabmeat, Cucumber, Crab Roe, Mayonnaise
Roast Pumpkin, Prawn, Garden Herb
Seafood Salad, Squid, Salmon, Mussel, Lemon Dressing
Parma Ham, Rock Melon
Marinated Dill Salmon, Honey Mustard Dressing

From the Garden

Rocket Leaves, Cos Lettuce, Curly Endive, Lollo Rosso, Cresses
Condiments
Sesame Vinaigrette, Sumac Spiced Caesar Dressing, Asian Spiced Semi Dried Tomatoes,
Salted Peanuts, Prawn Crackers, Tomato Salsa

From the Terrine

Lobster Bisque, Brandy, Tarragon

Hearth Breads

Focaccia, Caraway Seed Sticks, Coconut Curry Loaf
Homemade Chutneys, Creamery Butter

From The Trolley

Roast Sirloin of Beef, Horseradish Cream, Thyme Jus

From the Chaffing Dish

Roast Potato, Thyme Butter
Steamed Broccoli, Almond Flakes
Tandoori Salmon, Chilled Cucumber Spaghetti, Garlic Naan
Fried Rice "Yeung Chow" Style
Steamed Halibut, Spinach, Champagne Cream
Seared Chicken Breast, Creamed Leek, Rosemary Jus
Seared Lamb Cutlet, Ratatouille Vegetable, Natural Jus
Braised Pork Belly, Bok Choy, Sweet Mango Salsa

Selection of Farmhouse Cheeses

Cheddar, Brie de Meaux, Goat's Cheese
Condiments
Sweet Mango, Bell Pepper Salsa, Walnuts, Dry Apricot, Grapes, Crackers

Desserts

Asian Spiced Fresh Fruit Salad, Rice Pudding, Egg Tartlets, Mango Pudding
Fresh Cream Cake, Baked Semolina Cake, Sherry Trifle, Green Tea Crème Brûlée
Warm Red Bean Soup, Baked Fruit Jalousie, Black Tea Jelly with Condensed Milk

HK\$698+10% service charge per Guest