2019 Celebration Western Set Lunch Menu A

Salmon Gravlax with Arugulas, Orange Segments and Honey Mustard Sauce 香草三文魚伴火箭菜及香橙片配蜜糖芥末汁

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Roasted Australian Beef Rib Eye

New Potato, Grilled Vegetables and Veal Jus 燒澳洲牛肉眼扒 燒新薯及烤時蔬配牛仔肉汁

Or

Seared Norwegian Salmon Fillet
Mashed Potato, Grilled Vegetables and Chive White Wine Sauce
香煎挪威三文魚柳
香滑薯蓉及烤時蔬配香葱白酒汁

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Baked Apple Crumble Tart with Vanilla Ice Cream 焗蘋果金寶撻配雲呢嗱雪糕

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Freshly Brewed Coffee or Fine English Tea 香濃咖啡或英式紅茶

HK\$450 plus 10% service charge per person Including 2 glasses of soft drinks or fresh orange juice

• Please advise the choice of main-course 7 days prior event

2019 Celebration Western Set Lunch Menu B

Buffalo Mozzarella and Tomato Salad with Extra Virgin Olive Oil 水牛芝士蕃茄沙律配初搾橄欖油

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Roasted US Angus Sirloin
French Bean, Mashed Potato and Truffle Sauce

燒美國安格斯西冷牛扒

法國邊豆,香滑薯蓉及黑菌汁

Or

Seared Ocean Seabass Fillet
Warm Feta Spinach Salad and Lemon Mashed Potato
香煎太平洋鱸魚柳伴暖羊芝士波菜沙律及檸檬薯蓉

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70% Chocolate Brownie with Vanilla Ice Cream 70 度朱古力布朗尼伴雲呢拿雪糕

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Freshly Brewed Coffee or Fine English Tea 香濃咖啡或英式紅茶

HK\$580 plus 10% service charge per person Including 2 glasses of soft drinks or fresh orange juice

• Please advise the choice of main-course 7 days prior event

2019 Celebration Western Set Lunch Menu C

Iberico Ham and Cantaloupe with Extra Virgin Olive Oil 西班牙黑毛豬火腿伴網蜜瓜配初搾橄欖油

Lobster Bisque with Cognac 干邑龍蝦湯

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Seared US Angus Beef Tenderloin
Cherry Tomato Confit, French Bean, Lyonnaise Potato and Veal Jus
香煎美國安格斯牛柳
橄欖油浸櫻桃茄, 法國邊豆及洋蔥炒薯配牛仔肉汁

Or

Teriyaki Sliver Cod
Grilled Mushroom, Steamed Rice and Sake Butter Sauce
日式燒銀鱈魚柳
烤野菌及日本飯配清酒牛油汁

Pot De Crème with Fresh Berries 法式燉蛋伴鮮雜草莓

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Freshly Brewed Coffee or Fine English Tea 香濃咖啡或英式紅茶

HK\$690 plus 10% service charge per person Including 2 glasses of soft drinks or fresh orange juice

• Please advise the choice of main-course 7 days prior event