
2020 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拿雪糕

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Freshly Brewed Coffee or Fine English Tea

香濃咖啡或英式紅茶

HK\$460 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***

2020 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榨橄欖油

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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菠菜沙律及檸檬薯蓉

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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\$590 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice

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2020 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榨橄欖油

Lobster Bisque with Cognac
干邑龍蝦湯

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

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

HK\$720 plus 10% service charge per person
Including 2 glasses of soft drinks or fresh orange juice

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