

TEAHOUSE SET MENU

茶館套餐菜譜

HK港幣\$218 (per persons 每位)

SALAD (please choose one)

- Caesar Salad with Slow-cooked Chicken Breast
- Grilled Beef and Avocado Salad
- Beetroot and Orange Salad (V)
- Garden Green Apple and Quinoa Salad (V)
- Fresh Fruit Salad (V)

SOUP (please choose one)

- Daily Chinese Soup
- Cream of Mushroom
- Minestrone (V)

MAIN (please choose one)

- Beijing Roast Peking Duck Tortilla Wrap
- Homemade U.S. Angus Beef Burger
- Penne Carbonara
- Sweet and Sour Pork with Steamed Rice
- Stewed Beef Brisket and Tendon in Chu Hou Sauce with Steamed Rice
- Hong Kong Style Baked Pork Chop with Fried Rice
- Teahouse Fried Rice
- Singaporean Fried Rice Vermicelli
- Taiwanese Beef Noodles with Pickled Mustard Greens
- Boneless French Spring Chicken with Garlic and Thyme
- Norwegian Salmon Fillet
- Indian Beef / Chicken / Vegetable Curry (V) with Steamed Rice
- Margherita Pizza (V)
- Vegetarian Chilli Con Carne with Rice (V)

DESSERT (please choose one)

- Mango Baileys Mousse with Coconut Sauce
- Low-sugar Cheesecake
- French Lemon Tart
- Tiramisu

沙律 (請選一項)

- 慢煮雞胸凱撒沙律
- 烤牛肉牛油果沙律
- 紅菜頭香橙沙律 (素)
- 田園青蘋果藜麥沙律 (素)
- 鮮果沙律 (素)

湯羹 (請選一項)

- 每日精選例湯
- 野菌忌廉湯
- 意大利菜湯 (素)

主菜 (請選一項)

- 北京烤鴨墨西哥卷
- 自家製安格斯牛肉漢堡包
- 芝士忌廉煙肉蘑菇通粉
- 咕嚕肉配白飯
- 柱侯牛筋腩配白飯
- 港式焗豬扒飯
- 茶館招牌炒飯
- 星洲炒米粉
- 台式酸菜牛肉麵
- 香蒜燒法國無骨春雞
- 挪威三文魚柳
- 印度咖喱牛 / 雞 / 雜菜 (素) 配白飯
- 香草蕃茄芝士薄餅 (素)
- 素辣豬肉醬飯 (素)

甜品 (請選一項)

- 呂宋芒果百利酒慕絲伴椰子汁
- 低糖芝士餅
- 法式檸檬撻
- 意大利咖啡芝士餅

(V) Vegetarian Dish (素) 素菜

Mon to Fri only (except Sat, Sun & public holiday)
只限星期一至五 (星期六、日及公眾假期除外)