
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啞雪糕

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Freshly Brewed Coffee or Fine English Tea

香濃咖啡或英式紅茶

Including 2 glasses of soft drinks or fresh orange juice

All prices subject to 10% service charge (subject to change without notice)
Please advise the choice of main-course 7 days prior event

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

Including 2 glasses of soft drinks or fresh orange juice

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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

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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

Including 2 glasses of soft drinks or fresh orange juice

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