

Opening hours for lunch are 12:00noon - 2:00pm with our last seating at 1:15pm and our last orders at 1:30pm.  
午餐供應時段為中午十二時至下午二時; 最後入座時間為下午一時十五分; 最後點餐時間為下午一時三十分。



### **Appetizer Course 頭盤**

**Creamy Mushroom Soup 忌廉蘑菇湯**

forest mushrooms, tarragon, black truffle cream, buttered croutons  
配野菌、龍蒿香草、黑松露忌廉、牛油麵包粒

Or 或

**Seared Ahi Tuna 香煎吞拿魚**

kale, charred avocado salsa, toasted pine nuts, pickled cucumber, avocado cilantro lime puree  
配羽衣甘藍、牛油果醬、烤松子、醃黃瓜、牛油果芫荽青檸蓉

Or 或

**Caesar Salad, Chargrilled Tom Yum Chicken Tenderloins 燒冬蔭雞柳凱撒沙拉**

white Spanish anchovies, shaved parmesan, bacon crumbles, green peppercorns  
配西班牙白鯷魚、巴馬臣芝士、煙肉碎、綠胡椒

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### **Main Course 主菜**

**Steamed Beetroot Cured Salmon 蒸紅菜頭三文魚**

honey mustard, licorice, baby yellow beets, fava beans  
配蜜糖芥末、甘草、小黃甜菜根、蠶豆

Or 或

**Duck Leg Confit Ice-Cream Cone, Crispy Duck Breast 油封鴨腿及脆鴨胸**

sweet potato puree, five spice glaze, crunchy fresh pear, chargrilled asparagus  
配番薯蓉、五香汁、新鮮脆梨、烤蘆筍

Or 或

**Risotto 意大利飯**

garden peas, corn kernels, pecorino cheese, cherry tomatoes, flat chives, grilled prawn cutlets  
配青豆、粟米粒、意大利綿羊芝士、小番茄、韭菜、烤蝦肉

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### **Dessert 甜品**

**Ring of Lemon Pie 檸檬批**

fresh whipped cream, meringue, mixed berries, caramelized figs  
配鮮忌廉、蛋白霜脆餅、雜莓、焦糖無花果

Or 或

**Blueberry, Opalys & Blackcurrant Custard layers 藍莓、白朱古力及黑加倫子層**

sable biscuit, vanilla bean ice-cream

配牛油餅乾, 雲呢拿雪糕

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**Coffee or Tea 咖啡或茶**

**Appetizer & Main Course 頭盤及主菜 港幣 HK\$120**

**Appetizer, Main Course & Dessert 頭盤、主菜及甜品 港幣 HK\$145**

**\$5 off for Members of the Catering Studies Dining Society**

**\*\*Vegetarian Option Available Upon Request\*\* 蔬菜餐單根據要求提供選擇**

Lunch Menu: 11 - 15 February, 18 - 20 & 22 March 2019

In order to avoid food waste, all food menu items are only available on a first-come first-served basis, excluding reservations of 11 pax or above (with pre-ordered menus).

為免浪費食物，所有餐牌食物以先到先得形式提供，除十一位或以上客人於訂枱時預訂食物。