

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

Cauliflower & Leek Cream Soup 椰菜花大蒜忌廉湯
melted brie , crispy baguette & parsley sprigs 配布利芝士、脆法式麵包、洋芫荽

Or 或

Mozzarella Salad 水牛芝士沙律
beetroot, radishes, tomatoes, basil mint, fennel, red onion, mango coulis
配紅菜頭、蘿蔔、蕃茄、羅勒薄荷、茴香、紅洋蔥、芒果醬

Or 或

Deboned Mackerel Slice 無骨鯖魚片
chili tomato glaze, cocktail cream sauce, crisp brioche circles, mixed leaves
配辣蕃茄醬、咯嗲忌廉汁、脆法國麵包圈、雜菜

Main Course 主菜

Scored Soy Cuttlefish 烤墨魚
garden pea broth, fresh clams, salmon roe & miso 配青豆清湯、新鮮蜆、三文魚子、味噌

Or 或

Braised Beef Cheek 燉牛面肉
celeriac puree, baby vegetables, roasted vine tomatoes, braising liquid reduction, "Beurre Maitre d'Hotel"
配芹菜頭蓉、幼苗蔬菜、烤蕃茄、牛肉濃汁

Or 或

Pumpkin Tortelli 意大利南瓜雲吞
spinach, ricotta, nutmeg stuffing, shaved radicchio, garlic aioli, sage butter
配菠菜、里考塔芝士、肉荳蔻餡、菊苣苦菜、香蒜蛋黃醬、鼠尾草香草牛油

Dessert 甜品

Roulade of Green Tea & White Chocolate 綠茶白朱古力卷
white chocolate ice-cream, bubble wrap, nougat crumbles & apricot pebbles
配白朱古力雪糕、烏結糖碎、杏桃粒

Or 或

Salted Caramel Velvet Cheesecake 海鹽焦糖絲絨芝士蛋糕
crunchy raspberries, mandarin segments, passionfruit cream sauce 配脆覆盆子、柑肉、熱情果忌廉醬

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: 18 – 22 February & 25 – 29 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。