

Opening hours for dinner are 7:00pm – 9:30pm with our last seating at 8:00pm and our last orders at 8:15pm.
晚餐供應時段為晚上七時至九時三十分;最後入座時間為晚上八時;最後點餐時間為晚上八時十五分。



Soup Course 頭盤

Potato Leek Soup 韭蔥薯蓉湯

sundried tomato & goat cheese puffs

配番茄乾及羊奶芝士泡芙

Appetizer Course 頭盤

Salmon Rilette 三文魚肉絲醬法式多士

smoked salmon, cucumber, cornichons, salmon roe & toast

配煙三文魚, 青瓜, 酸黃瓜及三文魚子, 多士

Main Course 主菜

Bouillabaisse Farfalle 海鮮蝴蝶粉

shrimp, mussel, scallop & cherry tomato

配蝦仁, 青口, 帶子及車厘茄

Or 或

Duck Confit 法國油封鴨

barley risotto & carrot orange puree

配大麥燉飯及胡蘿蔔橙醬

Or 或

Braised Lamb Shank 紅酒燉羊膝

grain mustard, mint, roasted potatoes, haricot verts & sauce robert

配芥末醬, 薄荷葉, 烤薯仔, 四季豆及羅勃醬

Dessert Course 甜品

Berry Clafoutis 法式雜莓塔

raspberries, blueberry sauce, lemon cream & Strawberry ice cream

配雜莓, 藍莓醬, 檸檬醬及草莓雪糕

Coffee or Tea 咖啡或茶

Soup, Appetizer, Main Course & Dessert 湯、頭盤、主菜及甜品 港幣 HK\$195

\$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

Dinner Menu: 12 February 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。