

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 湯

Potato Leek Soup 馬鈴薯韭蔥湯
sundried tomato, goat cheese puffs
配番茄乾、山羊芝士泡芙

Appetizer Course 頭盤

Salmon Rillettes 三文魚醬

smoked salmon, cucumber, cornichons, salmon roe, toast
配煙燻三文魚、青瓜、酸黃瓜、三文魚子、多士

Main Course 主菜

Tarragon Mussel Marinere 白酒煮龍蒿香草青口

cherry tomato, French bread, lemon tarragon
配小番茄、法式麵包、檸檬龍蒿香草

Or 或

Duck Confit 油封鴨

barley risotto, carrot orange puree
配意大利飯、紅蘿蔔香橙茸

Or 或

Braised Beef Short Ribs 法式葡萄酒燴牛肉

mashed potato, carrot, mushroom, tomatoes, fresh pear cubes
配薯蓉、紅蘿蔔、蘑菇、番茄、香梨塊

Dessert 甜品

Berry Clafouti 法式莓果布丁蛋糕

raspberries, blueberry sauce, lemon cream, strawberry ice cream
配覆盆子、藍莓醬、檸檬忌廉、士多啤梨雪糕

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: 13 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。