

Cycle 1

SEMI-BUFFET LUNCH 半自助午餐

"Enjoy our semi-buffet lunch featuring a variety of seasonal and wholesome produce including antibiotic-free chicken and sustainable seafood, offering guests a refreshing dining experience."

APPETIZER 頭盤

Chicken Cobb Salad

雞扒田園沙律

Shrimp, Quinoa and Mango Salad

大蝦藜麥芒果沙律



Curried Chickpea and Egg Salad

咖哩鷹嘴豆蛋沙律



Caramelized Tofu Lettuce Cups

焦糖豆腐生菜沙律

Lemony Chicken and Orzo Soup

檸檬雞肉意大利米粒湯

MAIN COURSE 自選主菜一款

please choose one main course from our selections

Miso-roasted Salmon Fillet

LENTIL | SEASONAL VEGETABLE

味噌烤三文魚

Spicy Cajun Tiger Prawn (add \$80)

STEAMED VEGETABLE

燒香辣虎蝦

Slow-cooked Tandoori Chicken Breast

DUO | ZUCCHINI | MINT YOGURT SAUCE

慢煮印度烤雞胸

Barbecue-flavored Flat Iron Steak (add \$120)

POTATOES GRATIN AND VEGETABLES | BÉARNAISE OR BLACK PEPPER SAUCE

燒烤扁鐵牛排



Cauliflower Mushroom Risotto

椰菜花蘑菇燴飯

DESSERT 甜品

Mango Passionfruit Cake

芒果熱情果蛋糕

Chocolate Tart

朱古力撻

Appetizer | Dessert \$238

頭盤及甜品

Appetizer | Main course | Dessert \$398

頭盤 · 主菜及甜品



素食

Vegetarian

Prices are in Hong Kong dollars, subject to 10% service charge.

所有價目另加一服務費均以港元計算

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。

Cycle 2

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APPETIZER 頭盤

Tuna Nicoise Salad

吞拿魚尼斯沙律

Greek Salmon Salad

希臘三文魚沙律

Chicken Broccoli Salad

雞肉西蘭花沙律



Vegan Taco Salad

素食墨西哥玉米餅沙律



Chickpea and Kale Soup

鷹嘴豆羽衣甘藍湯

MAIN COURSE 自選主菜一款

please choose one main course from our selections

Sous Vide Bacon wrapped Atlantic Cod Fillet

TOMATO COULIS | GRILLED ENDIVE

慢煮煙肉大西洋鱈魚卷

Five Spices Tiger Prawn and Scallop Shashlik (add \$100)

BIRYANI RICE

五香虎蝦帶子串燒配印度香飯

Seared Chicken Piccata

CAPERS | LEMON | AVOCADO

酸豆檸檬牛油果雞扒

Grilled Beef Flank Steak (add \$120)

ROASTED NEW POTATO AND VEGETABLES | BÉARNAISE OR MUSHROOM SAUCE

香煎牛排



Beyond Burger

ARUGULA AVOCADO | HOUSE MADE PICKLES | VEGAN CHEDDER CHEESE | FRESH TOMATO

未來植物肉漢堡

DESSERT 甜品

Chocolate Fudge Cake

朱古力蛋糕

Lemon Meringue Tart

檸檬蛋白撻

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頭盤及甜品

Appetizer | Main course | Dessert \$398

頭盤·主菜及甜品



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Cycle 3

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APPETIZER 頭盤

Cilantro Lime Shrimp Bowl
香菜青檸蝦

Avocado and Tuna Salad
牛油果及吞拿魚沙律

Chicken and Egg Salad
雞肉及蛋沙律

 Edamame Salad
毛豆沙律

 Roasted Carrot Pearl and Barley Soup
烤胡蘿蔔珍珠薏米湯

MAIN COURSE 自選主菜一款


please choose one main course from our selections

Parsley and Basil Crusted Salmon
GRILLED ASPARAGUS | TOMATO SALSA
香草煎三文魚

Wok-fried Tiger Prawn (add \$80)
GINGER AND KALE | STEAMED RED RICE
炒虎蝦配紅米飯

Chicken and Wild Mushroom Casserole
野菌雞肉煲

Sumac Beef Skirt Steaks (add \$120)
CARROT AND CABBAGE SALAD | BÉARNAISE SAUCE
香煎薄牛排

 Vegan Mapo Tofu with Grans Rice
素麻婆豆腐伴五穀米飯

DESSERT 甜品

Banana Cake
香蕉蛋糕

Chocolate Tart
朱古力撻

Appetizer | Dessert \$238
頭盤及甜品

Appetizer | Main course | Dessert \$398
頭盤·主菜及甜品

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