

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

Tuna Nicoise Salad
吞拿魚尼斯沙律

 Vegan Taco Salad
素食墨西哥玉米餅沙律

Beetroot, Ham and Avocado Salad
紅菜頭火腿牛油果沙律

Fennel, Salmon and Orange Salad
茴香三文魚橙片沙律

SOUP 湯類

Lemony Chicken and Orzo Soup
檸檬雞肉意大利米粒湯

 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。

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

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



Vegan Mapo Tofu with Grans Rice

素麻婆豆腐伴五穀米飯

DESSERT 甜品

Apple Tart

蘋果撻

Chocolate Tart

朱古力撻

Pandan Cake

斑蘭蛋糕

Carrot Cake

甘筍蛋糕

Appetizer | Dessert \$238

頭盤及甜品

Appetizer | Main course | Dessert \$398

頭盤·主菜及甜品



素食

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