

WESTERN MENU



APPETIZER

CRAWFISH SALAD

with Goma Dressing



SOUP

CREAM OF CAULIFLOWER & SCALLOP

with Chopped Truffle & Essence



MAIN COURSE

CHICKEN CACCIATORE

with Mash & Seasonal Vegetables & Sautéed Shimeji

OF

LAMB SHANK

with Potato Mousseline and Seasonal Vegetables

OR

OVEN-BAKED COD WITH KALAMATA OLIVES CRUST

with Smoked Capsicum, Brocolini and Baby Corn



DESSERT

DARK CHOCOLATE BANANA MOUSSE

NESPRESSO COFFEE / GRYPHON TEA

西式餐单



前菜

戈马小龙虾沙拉



汤

松露花椰菜扇贝奶油浓汤



主菜

猎人烩鸡

配土豆泥、时蔬和白玉菇

或

炖羊腿

配土豆泥和时蔬

或

卡拉马塔橄榄酥脆焗鳕鱼

配烟熏甜椒、西兰花苗和小玉米



甜品

黑巧克力香蕉慕斯

香浓NESPRESSO咖啡/芳香GRYPHON茶





ORIENTAL MENU



APPETIZER

CRISPY PRAWN

with Scorched Rice in Mint Salad Sauce

&

BARBECUED CHICKEN "CHAR-SIEW" with Pineapple



SOUP

SEAFOOD PUMPKIN SOUP

with Assorted Mushroom



MAIN COURSE

GRILLED VEAL RIBS

with Assorted Grain Rice



DESSERT

DARK CHOCOLATE BANANA MOUSSE

NESPRESSO COFFEE / GRYPHON TEA

中式菜单



前菜

薄荷锅巴夙尾虾

拼

蜜汁菠罗鸡叉烧



汤

南瓜什菌海鲜羹



主菜

烧汁牛仔骨烩五谷饭



甜点

黑巧克力香蕉慕斯

香浓NESPRESSO咖啡/芳香GRYPHON茶





VEGETARIAN MENU



APPETIZER

CHILLED SHREDDED ASSORTED VEGETABLES

with fruit vinegar

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DEEP FRIED MASHED POTATO

with toast



SOUP

DOUBLE BOILED FRESH GINSENG SOUP

with "Hou Tou Gu" Mushrooms



MAIN COURSE

BRAISED BEANCURD WITH ASSORTED MUSHROOMS

served with Assorted Grain Rice

0

BRAISED ASSORTED VEGETABLES WRAPPED IN BEANCURD SKIN

served with Assorted Grain Rice



DESSERT

DARK CHOCOLATE BANANA MOUSSE

NESPRESSO COFFEE / GRYPHON TEA

素食菜单



果醋素八仙

拼

薯蓉西多士



汤

鲜人参炖猴头菇汤



主菜

珍菌豆腐烩五谷饭

或

罗汉斋腐皮包烩五谷饭



甜品

黑巧克力香蕉慕斯

香浓NESPRESSO咖啡/芳香GRYPHON茶

