

## **WESTERN MENU**



#### **APPETIZER**

# FOIE GRAS TERRINE

Served with Spring Asparagus and Granny Smith Apple Chutney



#### **SOUP**

FOREST MUSHROOM



### **MAIN COURSE**

## **BEEF WELLINGTON**

Fillet Steak Coated with Duxelles, Wrapped in Puff Pastry & Beef Jus (Recommended Medium Rare)

OF

#### SEARED PORK BELLY AND HONEY MUSTARD SAUCE

Served with Celeriac Mash and Sauteed Broccolini

OR

#### HOISIN GLAZED STUFFED CHICKEN LEG

Japanese Rice, Mushroom, Mince Chicken, Shrimp, Pinenut, Brussel Sprouts



## **DESSERT**

CAPPUCCINO MOCHA MOUSSE

NESPRESSO COFFEE / GRYPHON TEA

# 西式餐单



# 前菜

#### 瓦陶鹅肝

佐以芦笋和青苹果



## 汤

野生蘑菇奶油汤



# 主菜

## 惠灵顿牛肉

菲力牛排覆盖蘑菇酱裹以酥皮,烘烤制成 (推荐3分熟)

或

#### 香烤五花肉配蜂蜜芥末酱

佐以芹菜泥及炒小西兰花

或

#### 填馅鸡腿裹以海鲜酱

日本米,蘑菇,鸡丁,虾仁,松子,球芽甘蓝



## 甜品

卡布奇诺摩卡慕斯

香浓NESPRESSO咖啡/芳香GRYPHON茶





# **ORIENTAL MENU**



#### **APPETIZER**

SALAD DUCK BREAST

with Cheesy Prawn Ball



## **SOUP**

DOUBLE BOILED SHREDDED CHICKEN SOUP

with Fish Maw and Scallop



## **MAIN COURSE**

**BRAISED EE FU NOODLE** 

with Cheese Baby Lobster



#### **DESSERT**

CAPPUCCINO MOCHA MOUSSE

NESPRESSO COFFEE / GRYPHON TEA

# 中式菜单



沙律汾鸭胸拼芝士虾丸



汤

花膠瑶柱鸡丝



主菜

芝士龙虾仔焖伊面



甜点

卡布奇诺摩卡慕斯

香浓NESPRESSO咖啡/芳香GRYPHON茶





# **VEGETARIAN MENU**



#### **APPETIZER**

**VEGETARIAN TARO BOX** with Marinated Celery Fungus



### **SOUP**

DOUBLE BOILED FRESH GINSENG SOUP

with "Monkey Head" Mushrooms



#### **MAIN COURSE**

VEGETARIAN PARCEL

with Assorted Grain Rice



#### **DESSERT**

CAPPUCCINO MOCHA MOUSSE

NESPRESSO COFFEE / GRYPHON TEA

# 素食菜单



素芋盒拼冷拌西芹木耳



汤

鲜人参炖猴头菇汤



主菜

玉米汁素菜包拼五谷饭



甜品

卡布奇诺摩卡慕斯

香浓NESPRESSO咖啡/芳香GRYPHON茶

