

# LUNCH & DINNER SPECIALS

## 午餐及晚餐精選

17-31 JANUARY 2026

### STARTER

#### Butternut Squash Velouté

*Shrimp, Seeds, Pumpkin Confit, Chive, Green Curry*

南瓜忌廉湯伴青咖喱泡沫

Or

#### Smoked Salmon Carpaccio

*Rocket, Capers, Grilled Sourdough, Wasabi Dressing*

煙三文魚薄片配山葵沙律醬

Or

#### Crab Meat & Green Mango Salad

*Pomelo, Thai Basil, Lime, Peanuts, Thai Sweet & Chilli Dressing*

泰式蟹肉青芒沙律

### MAIN

#### Beef Stroganoff

*Argentinian, Tenderloin, Brandy, Pickled Gherkins,*

*Onion, Sour Cream, Steamed Rice*

俄羅斯牛柳飯

Or

#### Seared Barramundi Fillet

*Scallop, Baby Spinach, Lobster-Brandy Cream*

香煎鱸魚柳伴帶子嫩菠菜配龍蝦白蘭地忌廉汁

Or

#### Steamed Cod Fillet

*Preserved Vegetable, Eggplant, Ginger, Spring Onion, Steamed Rice*

梅菜蒸鱈魚柳伴茄子配香苗白飯

### DESSERT

#### Lemon Trifle

*Blueberry Compote, Honey Ice Cream*

檸檬鬆糕伴藍莓果醬配蜜糖雪糕

Or

#### Jasmine Tea Chocolate Cake

*Mandarin Jelly, Yoghurt Ice Cream*

茉莉花茶朱古力蛋糕伴柑橘果凍配乳酪雪糕

#### Coffee, Tea or Soft Drink

咖啡、茶或汽水


 Dairy Free

 Gluten Free

 Nut Free

 Halal

 Cage Free Egg

 Vegetarian

 Vegan

 Organic

 Healthy

 Lactose Free

2-COURSE SET 488 | 3-COURSE SET 588

Please inform your server of any food-related allergies.

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

如對任何食物有過敏反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。